



UNITED CELLARS

FRANCE



Domaine Sylvain Bailly Sancerre Terroirs 2017

Vineyards

Situated at the Villages of Bue, Sancerre, Amigny, Crézancy and Montigny, this terroir was formed during the Jurassic period. 70% Oxfordian limestone, shallow, leading to low soil volumes available to the roots, and 30% of limestone-clays known as the “terres blanches” (“white earth”)

Production

A slow and gentle pneumatic pressing. Cold settling of the musts. The alcoholic fermentation takes place in thermo-regulated tanks over 15 to 30 days. The wines are aged on the lees before racking, tartaric precipitation through artificial chilling, filtration and Kieselgur. Bottled the spring following the harvest.

Tasting Notes

A brilliant hue, the typical pale yellow of sauvignon. A great complexity, where the aromas of white flowers, citrus fruits and menthol notes mix. An elegant attack, great freshness on the palate, combines with A delicate floral and mineral character.

Accolades

92 – 2007 Sancerre Terroirs – Wine & Spirits

Appellation
AOC Sancerre

Location
Sancerre

Winery Size
13 HA

Winemaker
Sonia Bailly

Varieties
100% Sauvignon Blanc

Aging
No Barrel

Age of Vines
20 Years

Elevation
300 m

Soil
Limestone

Max Yield
6500 Stock/Ha

Alcohol Content
13 %

Production
6.500 Cases

Farming
Integrated Viticulture