



AOP Sancerre

White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BAILLY-REVERDY

## PRESENTATION

The Domaine Bailly-Reverdy is an emblematic family-owned wine estate of the Sancerre region, located in Bué, at the heart of the prestigious Sancerre appellation in the Loire Valley. Founded in the 1950s by Bernard Bailly and Marie-Thérèse Reverdy, the estate is now run with passion by Franck Bailly and his nephew Aurélien, who continue a tradition rooted in excellence, terroir expression, and quality. The estate covers nearly 28 hectares of vineyards spread across the diverse soils of flint, limestone pebbles ("caillottes"), and Kimmeridgian marl ("terres blanches") that define the Sancerrois, giving the wines their finesse, minerality, and aromatic precision.

Production includes Sancerre white, red, and rosé wines, as well as highly regarded single-vineyard cuvées such as Sancerre Blanc "Les Monts Damnés", sourced from a legendary, steep hillside, and "Chêne Marchand", a white wine known for its purity, precision, and depth.

The estate practices sustainable viticulture, emphasizing soil management and limiting the use of chemical treatments in order to respect and enhance the natural expression of the terroir.

Wines from Domaine Bailly-Reverdy are widely recognized for their elegance, distinctive minerality, and excellent food-pairing versatility, from seafood to grilled meats.

## VARIETAL

Sauvignon blanc 100%

## LOCATION

Located in Bué, at the heart of the Sancerre vineyard, Domaine Bailly-Reverdy is a family-owned estate renowned for the precision and consistency of its single-vineyard cuvées. Passed down through generations, the estate is dedicated to revealing the true identity of Sancerre's great terroirs through wines of character and ageing potential. The Monts Damnés cuvée is one of the most emblematic expressions of the appellation.

## TERROIR

The Monts Damnés cuvée comes from the famous hillside of the same name, located in the village of Chavignol, considered one of the most prestigious terroirs in Sancerre. The vines are planted on "terres blanches" soils, composed of Kimmeridgian marls, and grown on very steep slopes. This exceptional terroir gives the wine remarkable intensity, great depth, and a pronounced chalky minerality. The exposure and steep incline ensure excellent drainage and slow, even ripening of the grapes.

## IN THE VINEYARD

The vines, averaging 30 to 45 years of age, are farmed using sustainable viticulture practices, with much of the work carried out by hand due to the steep slopes. Yields are naturally limited, enhancing concentration, complexity, and a pure expression of the terroir.

## HARVEST

Harvesting is entirely manual, made necessary by the vineyard's topography. This careful approach allows for strict grape selection and preserves the integrity and quality of the fruit.

## WINEMAKING

Winemaking is carried out with precision and high standards. After gentle pressing, the juice undergoes cold settling for 12 to 24 hours. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, preserving freshness, aromatic purity, and the mineral expression of the terroir.

## AGEING

Ageing on fine lees for several months adds structure, complexity, and texture while maintaining natural tension and clarity.

## SERVING

Serving temperature: 11–12 °C

## AGEING POTENTIAL

10 to 15 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## TASTING

On tasting, Monts Damnés shows a bright pale yellow colour. The nose is intense and complex, revealing aromas of ripe citrus fruits, white-fleshed fruits, white flowers, and deep chalky mineral notes. The palate is full-bodied, powerful, and well-structured, supported by precise acidity. The finish is long, saline, and persistent, reflecting the character of Sancerre's great hillside terroirs.

## FOOD PAIRINGS

This Sancerre Blanc pairs perfectly with fine fish, shellfish, scallops, refined poultry dishes, and the region's iconic goat cheeses.