



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 renowned family-owned estate in the Centre-Loire. Drawing on generations of expertise, the estate is dedicated to expressing the diversity and character of Sancerre's terroirs through precise, single-vineyard cuvées. The Chêne Marchand cuvée, sourced from one of the appellation's most prestigious sites, is a benchmark for great Sancerre Blanc.

TERROIR

Chêne Marchand comes from an exceptional vineyard site planted on "caillottes" soils, composed of very stony limestone. This terroir brings finesse, tension, and a refined mineral expression to the wine. Combined with a favourable exposure, it allows for slow and even ripening of the grapes, resulting in excellent aromatic precision and balance.

IN THE VINEYARD

The vines, averaging 25 to 35 years of age, are farmed using sustainable viticulture practices, with particular attention paid to soil management and yield control. This approach ensures healthy vines, balanced fruit, and a faithful expression of the Chêne Marchand terroir.

HARVEST

Grapes are harvested at optimal ripeness, largely by hand, to preserve fruit quality and aromatic integrity.

WINEMAKING

Winemaking is carried out with care and precision. 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, purity, and the mineral character typical of this terroir.

AGEING

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

SERVING

Serving temperature: 11–12 °C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

On tasting, Chêne Marchand displays a bright pale yellow colour. The nose is refined and precise, offering aromas of citrus fruits, white-fleshed fruits, delicate floral notes, and subtle mineral nuances. The palate is crisp, elegant, and well-defined, supported by vibrant acidity. The finish is long, pure, and distinctly mineral, reflecting the character of Sancerre's limestone soils.

FOOD PAIRINGS

This Sancerre Blanc pairs beautifully with grilled or sauced fish, seafood, oysters, goat cheeses, and refined dishes featuring vegetables or poultry.