



AOP Pouilly-Fumé

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

Domaine Bailly-Reverdy is based in Bué, in the heart of the Centre-Loire, close to the Pouilly-Fumé appellation on the right bank of the Loire River. A family-owned estate for several generations, the domaine is dedicated to producing precise and elegant wines that express the typicity of the Loire's great terroirs and the purest expression of Sauvignon Blanc.

## TERROIR

This Pouilly-Fumé is produced from carefully selected parcels planted on the appellation's characteristic soils, composed of flint, flint clay, and limestone. These terroirs give the wine its distinctive personality, marked by the smoky, mineral notes that are the signature of great Pouilly-Fumé wines. The diversity of soils contributes complexity, tension, and aromatic depth while preserving freshness.

## IN THE VINEYARD

The vines, averaging 25 to 40 years of age, are farmed using sustainable viticulture practices, with careful soil management and strict yield control. This approach ensures vine balance, optimal grape ripeness, and an authentic expression of the terroir.

## HARVEST

Harvesting takes place at optimal ripeness, mostly by hand, to preserve grape quality and aromatic purity.

## WINEMAKING

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

## AGEING

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

## SERVING

Serving temperature: 10–12 °C

## AGEING POTENTIAL

5 to 10 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## TASTING

On tasting, the wine displays a bright pale yellow colour. The nose is expressive and elegant, revealing aromas of citrus fruits, white-fleshed fruits, blackcurrant bud, and subtle smoky and mineral notes. The palate is crisp, fresh, and well-balanced, supported by precise acidity. The finish is long, tense, and persistent, with a mineral, smoky signature typical of Pouilly-Fumé.

## FOOD PAIRINGS

This Pouilly-Fumé White pairs beautifully with seafood, grilled or sauced fish, goat cheeses, asparagus, and refined dishes featuring poultry or vegetables.