

Sancerre Les Monts Damnés



DOMAINE BAILLY-REVERDY

VIGNERON À SANCERRE

Origin

Country	France
Wine Region	Loire
Winery	Domaine Bailly-Reverdy

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

After hand-picking and sorting the grapes in the vineyard, they are transferred to the cellar with great care, in order to avoid bruising the skins. The pneumatic pressing and cold settling take place before the fermentation in new 228 litre barrels. In order to avoid denaturing the aromas of the Sauvignon using too many new barrels, we use a varying percentage of "one year old barrels (barrels used once, for only one wine), depending on the vintage. This method ensures that the cuvee will preserve the subtle balance between finesse and aromatic complexity.

Ageing	In new and used 228 litre barrels.
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Description

In Brief

Les Monts Damnés will reach its peak from 12 to 24 months after the harvest and can be enjoyed all through the ageing in the next 5 to 10 years, depending on the vintage and storage.

Tasting notes

Nice pale yellow colour with pale green highlights. A really beautiful complex and aromatic nose: citrus notes (lemon, grapefruit) and white fruit (apricot, peach, pear). Wood barrel ageing gives the wine a toasted, spicy and vanilla note. Quite round in the mouth, with plenty of expression - citrus and woody aromas as well as a beautiful minerality. A great wine, delicate and elegant with a lovely length.

Food Pairing

Ideal as an aperitif. It will perfectly go with a red mullet, or a sea bass served with a creamy basil and dill sauce. Excellent with cooked crustaceans or cheeses as well.

Notes

