Background
Founded in 1935, Sauvion is one of the oldest estates in the Sèvre et Maine region and has been called “undoubtedly the best-known Muscadet producer” by Robert Parker. The Sauvion home, Château du Cléray, is the winery’s flagship and is situated in the heart of Nantes. All of Sauvion’s winemaking is done by third-generation vintner Pierre-Jean Sauvion.

Appellation
Muscadet Sèvre et Maine AOC

Varietal Composition
100% Melon de Bourgogne

Winemaking
Sourced from 35-year-old vines planted in sandy-granitic soil, the grapes are fermented in temperature-controlled stainless-steel tanks for 25 days. Eleven hours of maceration and five months sur lie aging enhance the wine’s texture and complexity.

Vintage Notes
2014 was a classic Loire vintage in the sense that weather patterns varied greatly. A promising June gave way to a damp and overcast July and August, which made careful vineyard management crucial to avoid rot. The vintage was rescued by a warm and sunny September. These variable conditions suited Melon de Bourgogne’s development cycle well, and Wine Spectator singled out Muscadet as a particularly promising region this vintage.

Tasting Notes
With a vibrant fruit character due to the vineyards’ sandy soil, the nose shows notes of citrus and melon with a streak of minerality. On the palate, the wine is medium bodied with crisp acidity and a long finish.

Technical Data
pH 3.4  TA 4.3 g/L  RS 2.5 g/L  Alc. 11.8%

Winemaker
Pierre-Jean Sauvion

Founder
Sauvion Family