



SAUVION



2014

MUSCADET SÈVRE-ET-MAINE

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

Pure Pleasure