



SAUVION



2015

SANCERRE

BACKGROUND

Founded in 1935, Sauvion is one of the oldest estates in the Sevre 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. Sauvion’s winemaker is third-generation vintner Pierre-Jean Sauvion.

APPELLATION

Sancerre AOC

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINEMAKING

The grapes are sourced from 30-year-old vines planted in calcareous soil. This soil’s unique ability to adjust to varying levels of rain make it one of the only soils where it is possible to fully mature Sauvignon Blanc grapes while maintaining acidity levels. After harvest, the grapes are fermented in temperature-controlled stainless-steel tanks for 18 days to maintain the wine’s fresh fruit character.

VINTAGE NOTES

Sancerre’s 2015 vintage was defined by a hot and dry summer that yielded ripe, healthy fruit. Lowered yields aside, the resulting wines are beautiful, with complex aromatics and good acidity.

TASTING NOTES

The expressive nose shows floral and citrus notes along with a streak of flint. On the palate, it is medium bodied with excellent acidity. The long finish features notes of lime, white flowers, and minerality.

TECHNICAL DATA

pH 3.4 TA 4.5 g/L RS 1.5 g/L Alc. 12.5%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure