



SAUVION



2015

VOUVRAY

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

Vouvray AOC

VARIETAL COMPOSITION

100% Chenin Blanc

WINEMAKING

Sourced from 30-year-old vines planted in calcareous soil, the grapes are fermented in temperature-controlled stainless-steel tanks for 21 days. Three months sur lie aging adds warm aromas and a creamy mouthfeel.

VINTAGE NOTES

A hot and dry summer in Loire’s 2015 vintage produced ripe, healthy fruit and complex wines. “Chenin Blancs in Vouvray should shine,” said Wine Spectator’s Gillian Sciaretta.

TASTING NOTES

The nose features floral and ripe fruit notes (citrus, quince), veering towards honeyed notes after a few months in bottle. On the palate, the wine is off-dry and medium bodied with food-friendly acidity. The finish is dry with lingering notes of honey and dried fruit

TECHNICAL DATA

pH 3.3 TA 5.2 g/L RS 24.0 g/L Alc. 12.0%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure