
SAUVION



THE STORY OF SAUVION

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 selection of Muscadet, Sancerre, Vouvray, and Rosé d’Anjou are fresh, varietally correct, and food friendly. Each is handcrafted, providing the wine drinker with an exceptional experience.

Of all his accomplishments, winemaker Pierre-Jean takes the greatest pride in bringing joy to Sauvion’s wine drinkers. He believes that the distinctive taste of the grape on the vine should be expressed in the resulting wine, saying, “I want the Sauvion drinker to travel in the Loire, in the vineyard, biting into the grape when they drink my wine.”

PIERRE-JEAN SAUVION, WINEMAKER

Pierre-Jean Sauvion is a third-generation wine-grower. His father, Yves Sauvion, is one of the founders of the Sauvion house. Pierre-Jean holds an Oenology degree



from the University of Bordeaux and has been the wine-maker at Sauvion since 2004. He made his first vintage at Château Lagrezette in Cahors, followed by stints at Château La Croix and Château Haut Sarpe in Saint-Émilion.

After completing his degree, Sauvion worked at Chappellet in Napa followed by a vintage at Howard Park in Australia. He briefly considered remaining in Australia, but couldn’t stay away from his beloved Château du Cléray and his family’s vineyards. He is now winemaker and Operations Manager at Sauvion and looks forward to continuing to share his cherished Loire wines with the world.

POINTS OF DISTINCTION

- Sauvion eschews anonymous global-style winemaking in favor of varietally correct wines with true expressions of terroir
- Wines are handcrafted by Pierre-Jean Sauvion to be food friendly: clean, fresh, and lower in alcohol
- Called “undoubtedly the best-known Muscadet producer” by Robert Parker



MUSCADET SEVRE ET MAINE

VARIETAL COMPOSITION

100% Melon de Bourgogne

SOURCING

Muscadet Sevre et Maine AOC

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.

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.



SANCERRE

VARIETAL COMPOSITION

100% Sauvignon Blanc

SOURCING

Sancerre AOC

WINEMAKING

The grapes are sourced from 30-year-old vines planted in calcareous soil, whose 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.

TASTING NOTES

The expressive nose shows floral notes alongside aromas of citrus and tropical fruit.

On the palate, it is medium bodied with excellent acidity and a long finish.



VOUVRAY

VARIETAL COMPOSITION

100% Chenin Blanc

SOURCING

Vouvray AOC

WINEMAKING

Sourced from 29-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 add warm aromas and a creamy mouthfeel.

TASTING NOTES

The floral nose expresses acacia, wildflowers, and verbena. On the palate, it is medium bodied with food-friendly acidity. Off-dry, it has a tender mid-palate and a dry finish.



ROSÉ D'ANJOU

VARIETAL COMPOSITION

80% Cabernet Franc, 10% Gamay, 5% Groslot, 5% Pineau d'Aunis

SOURCING

Anjou AOC

WINEMAKING

Sourced from 30-year-old vines planted in schist-clay soil, the grapes are fermented in temperature-controlled stainless-steel tanks for 18 days.

The wine's strawberry pink color and red fruit aromas are the result of eight hours of maceration.

TASTING NOTES

The nose shows aromas of peach, cherry, and strawberry. Medium bodied, the palate is off-dry, balanced by a bright acidity.