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. 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 30 days. Three months sur lie aging adds warm aromas and a creamy mouthfeel.

**Tasting Notes**
The nose features notes of honeysuckle and ripe citrus fruit. On the palate, the wine is off-dry and medium bodied with food-friendly acidity. Flavors of honey and dried fruit lead to a long finish.

**Technical Data**
- pH 3.2
- TA 5.5 g/L
- RS 24.0 g/L
- Alc. 11.6%

**Winemaker**
Pierre-Jean Sauvion

**Founder**
Sauvion Family