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# SAUVION



2016

CHINON

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## 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

Chinon AOC

## VARIETAL COMPOSITION

100% Cabernet Franc

## WINEMAKING

Sourced from 45-year-old vines planted in tufa-clay soil, the grapes are fermented in temperature-controlled stainless-steel tanks for 26 days. Fresh and unoaked, the wine gains complexity through five months sur lie aging.

## TASTING NOTES

With fresh red fruit on the nose, this elegant, medium-bodied red has bright acidity and a silky mid-palate. It has excellent length and features notes of cherry, cranberry, and spice.

## TECHNICAL DATA

pH 3.5  
TA 3.5 g/L  
RS 0.5 g/L  
Alc. 12.5%

## WINEMAKER

Pierre-Jean Sauvion

## FOUNDER

Sauvion Family