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# SAUVION



2018

ROSÉ D'ANJOU

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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. Fourth-generation winemaker Pierre-Jean Sauvion is proud to continue his family’s century-old winemaking tradition.

## APPELLATION

Rosé d’Anjou AOC

## VARIETAL COMPOSITION

70% Groslot, 30% Gamay

## WINEMAKING

Sourced from 30-year-old vines planted in schist-clay soil, the grapes are fermented in temperature-controlled stainless-steel tanks with ten hours of maceration. Fermentation is stopped naturally when the desired level of residual sugar is reached.

## VINTAGE NOTES

After several years of limited yield, 2018 saw a return of fruit quantity on the vine. A long, dry summer brought with it healthy, robust berries with rich concentration of sugar. This gave the rose the desired balance with lots of sweet strawberry fruit and freshness typical of the Loire Valley.

## TASTING NOTES

This expressive wine is bursting with ripe strawberry and red currant aromas with hints of mint. The palate is off dry, balanced by bright acidity and a dry finish.

## TECHNICAL DATA

pH 3.23      TA 6.56 g/L      RS 16.58 g/L      Alc. 10.89%

## WINEMAKER

Pierre-Jean Sauvion

## FOUNDER

Sauvion Family



*Pure Pleasure*