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# SAUVION



2017

SANCERRE

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## BACKGROUND

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

Sancerre AOC

## VARIETAL COMPOSITION

100% Sauvignon Blanc

## WINEMAKING

The grapes are sourced from 30-year-old vines planted in calcareous soil. This soil’s unique 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 20 days to maintain the wine’s fresh fruit character.

## VINTAGE NOTES

The 2017 vintage saw limited yield due to drought and frost, which required little sun and warm temperatures for berries to reach full maturation. As a result, 2017 was a fantastic quality vintage that saw balance through lot of concentration of fruit, and vibrant acidity.

## TASTING NOTES

Pale yellow with green reflections.

Nose : Aromatic with white flowers and citrus fruits aromas and flinty notes.

Palate : A lively wine with a good harmony combining richness, liveliness and aromatic persistence.

## TECHNICAL DATA

pH 3.24      TA 6.36 g/L      RS 1.5 g/L      Alc. 12.75%

## WINEMAKER

Pierre-Jean Sauvion

## FOUNDER

Sauvion Family

*Pure Pleasure*