



SAUVION



2016

MUSCADET SÈVRE-ET-MAINE

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. All of Sauvion’s winemaking is done by third-generation vintner Pierre-Jean Sauvion.

APPELLATION

Muscadet Sèvre et Maine AOC

VARIETAL COMPOSITION

100% Melon de Bourgogne

WINEMAKING

Sourced from 35-year-old vines planted in sandy-granitic soil, the grapes are fermented in temperature-controlled stainless-steel tanks for 30 days. Eleven hours of maceration and five months sur lie aging enhance the wine’s texture and complexity.

VINTAGE NOTES

The high-quality 2016 vintage offers flavorful fruit-driven wines with excellent balance. A dry summer with high diurnal range and much-needed rain in early September resulted in a unique vintage full of complexity and character. Spring frosts reduced yields, but the fruit that did survive yielded wines of excellent quality and concentration.

TASTING NOTES

The wine features delicate aromas of citrus bolstered by flint and salinity. Light bodied but with a hint of creaminess from lees contact, this wine has lively acidity and a complex finish.

TECHNICAL DATA

pH 3.4 TA 3.5 g/L RS 1.1 g/L Alc. 11.8%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure