



SAUVION



2016

VOUVRAY

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

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.

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 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 3.1 TA 5.4 g/L RS 23.0 g/L Alc. 11.5%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure