



SAUVION



2014

CHINON

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.

VINTAGE NOTES

2014 was a classic Loire vintage in the sense that weather patterns varied greatly. A promising June gave way to a damp and overcast July and August, which made careful vineyard management crucial to avoid rot. The vintage was rescued by a warm and sunny September. Chinon ended up as a darling of the vintage, with full ripening and extremely long hang times yielding beautiful, complex aromatics.

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 3.6 TA 3.7 g/L RS 0.3 g/L Alc. 12.5%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure