



SAUVION



2016

SANCERRE

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 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 vibrant nose features floral and citrus aromas. Refreshing on the palate, it shows notes of lemon and grapefruit with a streak of minerality. The wine is medium bodied with zippy acidity and a long finish.

TECHNICAL DATA

pH 3.2 TA 4.2 g/L RS 2.3 g/L Alc. 12.5%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure

Wine Spectator **92**
POINTS