



SAUVION



2017

ROSÉ D'ANJOU

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. Fourth-generation winemaker Pierre-Jean Sauvion is proud to continue his family’s century-old winemaking tradition.

APPELLATION

Rosé d’Anjou AOC

VARIETAL COMPOSITION

70% Groslot, 30% Gamay

WINEMAKING

Sourced from 30-year-old vines planted in schist-clay soil, the grapes are fermented in temperature-controlled stainless-steel tanks with ten hours of maceration. Fermentation is stopped naturally when the desired level of residual sugar is reached.

TASTING NOTES

This expressive wine is bursting with ripe strawberry and red currant aromas with hints of mint. The palate is off dry, balanced by bright acidity and a dry finish.

TECHNICAL DATA

pH 3.29
TA 4.0 g/L
RS 19.0 g/L
Alc. 10.7%

WINEMAKER

Pierre-Jean Sauvion

FOUNDER

Sauvion Family

Pure Pleasure