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# SAUVION



2017

VOUVRAY

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## 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.

## 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 3.2

TA 5.5 g/L

RS 24.0 g/L

Alc. 11.6%

## WINEMAKER

Pierre-Jean Sauvion

## FOUNDER

Sauvion Family

*Pure Pleasure*