AP WINE IMPORTS

DOMAINE SAUGER

Cheverny Blanc Tradition

The Estate: Family-owned for five generations since 1870, currently operated by Philippe. Located in the Loire Valley's Cheverny appellation in Loir-et-Cher, the estate encompasses 30 hectares of vineyards on sandy clay soil in an oceanic climate moderated by the Sologne forests.

Location: Cheverny, Loire Valley, France.

Vines: Harvested mechanically at optimal maturity, with sorting on the vine and in the wine cellar.

Varietals: 80% Sauvignon Blanc, 20% Chardonnay

Vinification: Each grape variety is vinified separately, with slightly different maceration and remontages lasting 8-12 days at 28°C. Racking, gentle pressing, and malolactic fermentation at 18-20 °C.

Aging: In stainless steel tanks for 4-6 months to ensure optimum fruitiness.

Tasting Notes: Brilliant pale color with silvery green reflections and aromas of citrus in the bouquet. The Sauvignon perfectly expresses the soil, while the Chardonnay lends a certain elegance.

Food Pairing: Sea food, shellfish, asparagus.

Cellaring: 2-3 years

