AP WINE IMPORTS

DOMAINE SAUGER

Cheverny Rouge Vieilles Vignes

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.

Soil: Sandy clay

Vines: Harvested manually.

Varietals: Pinot Noir, Gamay

Vinification: Fermentation in temperature-controlled vats for 12-20 days, with remontage 1-2 times per day.

Aging: 50% of the volume in barriques (1-5 years old) for 12 months, the remainder in tank.

Tasting Notes: A blend of the fresh and easy going Gamay and the slightly more dominant Pinot Noir. Beautiful, vibrant red color with aromas of red fruit, such as Morello cherries.

Food Pairing: Red meat, wild game, aged cheeses.

Cellaring: 5 years

