

Winemaker: Raphaël Saint-Cyr

Region: Beaujolais **Location:** Anse



Sauvage

DOMAINE SAINT-CYR



Annual Production:

55 hl/hectare - 2,000 bottles

Appellation: Vin de France

Farming: Organic / Biodynamic

Varietals: 100% Sauvignon Blanc

Age of the vines: 15 years old

Vineyard/Terroir:

Clay-limestone soil

Vinification: Direct press, fermented in oak barrels with native yeast before natural malolactic fermentation. No sulfites added, unfiltered.

Aging : 100% aged in old oak barrels on the lees from fermentation for 24 months.

About the winemaker:

Raphael Saint-Cyr is the fourth generation vigneron at the Domaine Saint-Cyr, which was created by his great-grandfather, Pierre Saint-Cyr. The estate is located in Anse, found at the southern edge of the Beaujolais. When Raphael took over the winemaking in 2008, he let go of a large portion of Beaujolais vines around the winery and acquired vines further north in the crus of Morgon, Regnié, Chénas, and Moulin-à-Vent. Having seen his grandfather and uncle get sick from the chemicals used to treat their vines, Raphael was immediately convinced to convert the entire 23 hectare domaine to certified organic viticulture, making Domaine Saint-Cyr one of the largest organic domaines in the Beaujolais.