



Sauvignon

YOHAN PAULET



Appellation: IGP Ardeche

Varietals: 100% Sauvignon Blanc

Vinification: Sauvignon is a highly precocious grape variety. As a result, it is harvested just before attaining full maturity and very early in the morning in view of conserving its aromas and freshness as much as possible. The wine is made according to traditional techniques at a low temperature (15°C) in view of fully protecting it from oxygen.

Vineyard/Terroir: This vineyard is situated on the southeast side of the southern part of Ardèche. The Sauvignon vines are planted on drought resistant gentle slopes situated on ancient alluvial soils. The climate is typically Mediterranean.

About the winemaker:

Founded in 1967, Vignerons Ardèchois is one of the largest and best-run cooperatives in southeastern France. The vineyards are farmed by 1000 different families who tend between 5 and 25 hectares each.

Over half of the families still practice polyculture farming, and grow stone fruits, olives, almonds, and lavender in addition to tending their vineyards.

Located between the foothills of the Cévennes and the Rhône river at an average altitude of nearly 300 meters, the cooperative lies outside the typical division of Northern and Southern Rhône.

The southern latitude allows the grapes to fully ripen, but the unusual freshness of the wines comes from the higher altitude. Winemaking is overseen by the young and dynamic Marion Bosquet, who is originally from Sancerre and worked in the Northern Rhône, Australia, and Loire Valley before joining Vignerons Ardèchois in 2014.