

Representing Star Producers Globally,



Servicing Star Markets Locally

D.Sauvete - Privilege, Touraine 2015

Domaine Sauvete, Loire, France

eCommerce # 207810 | 12.5 % alc./vol. | \$39.85



Organic



Rich, concentrated nose expressing power and maturity through aromas of spices and jammy fleshy black fruits. A generous, thoroughbred and powerful palate, confirming our olfactory impressions. Dense and complex, with a fine, well enveloped tannic weave.

Terroir:

Located on the heights of the Toucheronde hillsides overlooking the Cher River, and on the plateau overhanging the village of Monthou-sur-Cher.

Vineyards now cover ~19 Ha: 9 Ha Sauvignon, 0.4 Ha Chenin, 0.3 Ha Chardonnay, 4.5 Ha Gamay, 3.5 Ha Malbec, 0.8 Ha Cabernet Franc and 0.4 Ha Pineau d'Aunis vines.

Red wines are produced from vines planted on the Toucheronde hillsides, which provide fine soil mixed with a rich variety of stone, including flint, perrons and spongestone. The vines enjoy a breath-taking panoramic view over the Cher Valley, while its south exposure ensures rapid warming of the soil.

~50 y.o. vines planted on Toucheronde's southeast slope. It is these that give us "Privilège" – powerful, thoroughbred wines, whose richness and structure allow them to be kept for over 10 years.



Vinification:

Organic viticulture. Traditional hand picking. Temperature-controlled fermentation at ~27°C. Malolactic fermentation and then aging 2 year in the vats.

Varieties: Malbec 80%, Cabernet Franc 20%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Goes perfectly with red-sauce dishes, game and hard cheeses.

Concours des Vignerons Independants'19 (17vntg)

Silver



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