

## DOMAINE SAUVÈTE

### Touraine Rouge 'Les Gravouilles'

We like to call Sauvète wines “stress-free” as what’s in the bottle comes not only with a years-long organic certification but also the know-how of four generations of talent from Touraine. The family’s vineyards in Monthou-sur-Cher are exactly what you’d expect in terms of great terroir—their hand-tended plots sit on a south-facing, stony plateau overlooking the river Cher, and are chock-full of older vines. The easy confidence of Jerome and Dominique betrays just how hard this couple works to keep their organic vineyards in tip-top shape. Given just how good these wines are, there’s no question that this dedicated pair could ask two, even three times as much for their hard work. But they don’t.



**WINERY:** Domaine Sauvète

**WINEMAKER:** Jerome Sauvète

**ESTABLISHED:** 1905

**REGION:** FRANCE • Loire Valley • Monthou-sur-Cher (Touraine)

**APPELLATION:** Touraine Rouge AOC

**BLEND:** 100% Gamay

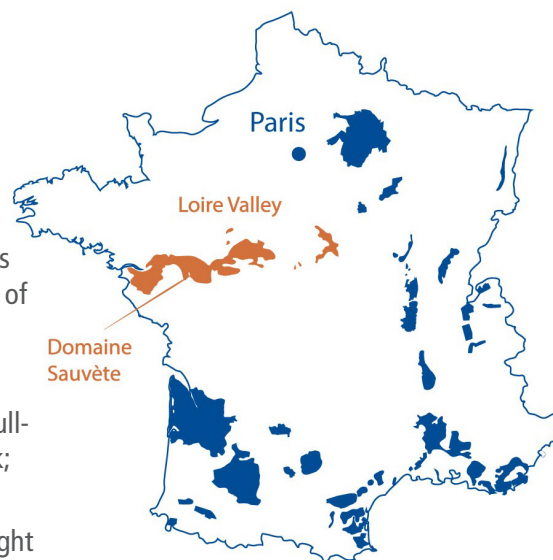
**VINEYARDS:** Facing full south, estate vineyards are found on the hillsides of the Toucheronde, a region near the village of Monthou with a rich mix of stony terroir, including some flint stone (silex).

**AGE OF VINES:** 20-40 years

**WINEMAKING:** Hand-harvested in small crates. Carbonic maceration (full-cluster), temperature controlled. Fermented on indigenous yeasts in tank; aged briefly in tank. Lightly filtered.

**TASTING IMPRESSIONS:** Aromas of black and red cherries, red plums, light spice. Fresh and fruity, soft tannins.

**PAIRING SUGGESTIONS:** Charcuterie (air-dried salami, moderately cured cheese), grilled white meat (chicken/pork)



**NORTH BERKELEY IMPORTS**

[northberkeleyimports.com](http://northberkeleyimports.com)