

## 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, and now their daughter Mathilde, betrays just how hard this family works to keep their organic vineyards in tip-top shape. Given just how good these wines are, there’s no question that they could ask much more for their wonderful wines. But they don’t.



**WINERY:** Domaine Sauvète

**WINEMAKER:** Mathilde Sauvète

**ESTABLISHED:** 1905

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

**APPELLATION:** Touraine AOC

**BLEND:** 100% Gamay

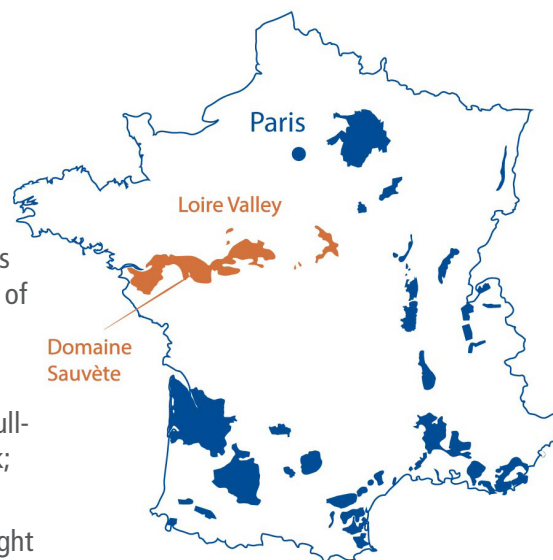
**VINEYARDS:** Facing full south, estate vineyards are found on the hillsides of the Toucheronde, a region near the village of Monthou with a rich mix of stony terroir, including some flint stone (silex).

**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)



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