Domaine du Salvard

CHEVERNY, LOIRE VALLEY, FRANCE • EMMANUEL & THIERRY DELAILLE



Domaine du Salvard Cheverny

- 85% Sauvignon Blanc 15% Chardonnay
- 10-65 years vine age
- Chalk, Limestone and Sand Terroir
- 22.5 ha
- Grapes are pressed after a short skin maceration
- Aged on fine lees until bottling
- 48 hour cold soak before alcoholic fermentation place

This wine is predominately Sauvignon, light, crisp and penetrating...pure and zesty. This wine has a lovely touch on the palate and the acidity that is buried in the wine's flesh. It is graceful throughout the palate and lingers beautifully. AB +518274

Food Suggestions: This wine screams for shell fish, a salad with endive, radicchio, arugula with shaved parmesan, chicken or with light clam soup.

Domaine du Salvard Rose

- 65% Pinot Noir, 35% Gamay
- 20 years vine age
- Clay, Sand Terroir

founded in 1898

Annual Production is 21,000 cases

Juice is drawn off from a

The beauty of this pale rose is its soft fruit, racy minerals and refreshing acidity. Prepare to be delighted with the thrillingly crisp, charming personality. AB +518274

Food Suggestions: Lighter fish, raw shellfish, herb roasted poultry and home made pesto. AB +769189

• The winery is 5 generations of the Delaille Family,

All wines age on fine lees and are bottled unfiltered

- fermenting tank of red wine in the saignée method • Vinified in temperature
- controlled stainless steel cuvée.
- Partial malo-lactic fermentation
 - VINEYARD NOTESAll wines are vinified in temperature controlled stainless steel
 - Lutte Raisonnée (Sustainable Farming)

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- Cheverny is the name of a Chateau, village and appellation
- Cheverny is considered as the "Garden of France"



Domaine du Salvard Rouge

- 60% Pinot Noir, 40% Gamay
- 21 years vine age
 Clay, Sand Terroir
 - 3.5 ha
- 100% de-stemmed
- Six day maceration

Salvard reds are known for making youthful reds with great aromatics. Smells like a Cru



Beaujolais and when it enters your mouth it has great weight yet still mildly earthy, bright fruit flavours and a great clean finish that lingers enough to make you want to have another glass. AB +754786

Food Suggestions: Grilled herb marinated chicken, paté and bread, minestrone or mushroom soup.



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VINEYARD NOTES

Domaine du Salvard has been a working domaine since 1898, through five hardworking generations of the Delaille family. Today, all forty-two hectares of vineyards are farmed by the capable brother team of Emmanuel and Thierry Delaille, with help from their father Gilbert. They have carried on the traditions established by their ancestors, producing a true, classic Cheverny that is both simple and elegant. Unlike others in the appellation who still vinify the widely-planted and forgettable Romorantin varietal, the Delaille brothers have focused their attention on growing fresh, lively Sauvignon Blanc, deeply rooted in the sand, clay, and limestone plains of northeastern Touraine. Pinot Noir, Gamay, and Cot constitute their red grape holdings, creating youthful reds with great aromatics. Gilbert and his sons have also made their own contributions to the heritage of the domaine, including the introduction of sustainable farming practices into the vineyards, as well as temperature-controlled vinification equipment to the winery.

Until finally achieving A.O.C. status in 1993, Cheverny was widely regarded as one of the best V.D.Q.S. (Vin de Qualité Superieur) of the Loire. However, some argue that this A.O.C.-





in-waiting designation was a political maneuver by the I.N.A.O. to keep Cheverny's delicious, sprightly Sauvignon Blanc out of competition with the other more famous appellations of Sancerre and Pouilly-Fumé. Of the 500 acres comprising the Appellation Cheverny, Domaine Salvard operates

40 hectares of which 90% are planted with white and Chardonnay Sauvignon. The remaining 10% consist of red grape varieties: Pinot Noir and Gamay.

