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
- 29 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. +518274

Domaine du Salvard Rose

Available only from April till August

- 65% Pinot Noir, 20% Gamay, 15% Cot
- 20 years vine age
- Clay, Sand Terroir
- Juice is drawn off from a fermenting tank of red wine in the saignée method
- Vinified in temperature controlled stainless steel cuvée
- Partial malolactic fermentation
- 1.2 ha

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. +769189



Domaine du Salvard Rouge

- 85% Pinot Noir, 15% Gamay
 21 years vine age
- Clay, Sand Terroir
 2.8 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. +754786



VINEYARD NOTES

- The winery is 5 generations of the Delaille Family, founded in 1898
- Annual Production is 21,000 cases
- All wines age on fine lees and are bottled unfiltered
- All wines are vinified in temperature controlled stainless steel
- Lutte Raisonnée (Sustainable Farming)

- Cheverny is the name of a Chateau, village and appellation
- Cheverny is considered as the "Garden of France"
- Cheverny wine dates back to the 6th century
- The winery has grown from 10 hectares of vines in 1965 to 30 hectares in 1993 to 45 hectares today.

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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





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.

