

LANGUEDOC

COTEAUX DU LANGUEDOC

LA SAUVAGEONNE ST JEAN DE LA BLAQUIÈRE

OVERVIEW | Situated 50km northwest of Montpellier La Sauvageonne, first established in the 1970s, lies between Clermont l'Herault and Lodève within the Terrasses du Larzac. The vines cover 32 hectares on a band of schist at an altitude of between 150 and 400m, making it one of the highest altitude vineyards in the Languedoc. A variety of well-exposed sites and the prevailing north westerly winds ensure that their vines reach perfect maturity with little risk of disease. All of vineyards are classified AOC Coteaux du Languedoc 'Terrasses du Larzac'.

VINEYARD AREA: 32 hectares

SOIL TYPES: schist, quartz, and red volcanic ruffes

GRAPE VARIETIES: grenache, carignan, syrah, cinsault

English sommelier and WSET honors graduate Gavin Crisfield ran the estate until late 2009. In the winter of 2000 he was approached by an English Investor (Fred Brown) to source the best 'terroir' available in the south of France. In conjunction with 'Vignoble Investissement' the search lasted 18 months until the ideal property presented itself. La Sauvageonne was purchased just before the harvest of 2001 and Gavin was installed as winemaker and general manager. Since Gavin's departure, John Sanderson, who was previously Gavin's assistant, has taken over the reigns of the estate. John firmly believes that the key to good winemaking is based on a good understanding of vines and their terroir but most importantly, an experienced palate.

VINEYARD/CELLAR PRACTICES | The use of chemical herbicides are avoided and vine treatments are kept to the minimum. We work the land and vines as much as possible by hand, with meticulous shoot and grape selection. This aids the phenolic ripening of the grapes and reduces the use of fungicides. Harvest is carried out between early September and late October; all parcels are harvested by hand and vinified separately; picking dates are determined by taste rather than analysis.

WINES |

Coteaux du Languedoc Les Ruffes - 40% Grenache, 30% Carignan, 20% Syrah, 10% Cinsault. De-stemmed, short and warm fermentation, three weeks on skins, and aged for 6 months in stainless steel tanks.

Coteaux du Languedoc Pica Broca - 50% Syrah, 35% Grenache, 15 % Carignan. Named after the "Gres" terroir (from which the wine is produced) Syrah and Grenache undergo a maceration of 4 weeks with daily "pigeage" followed by careful ageing in both tank and oak.



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