



KERMIT LYNCH WINE MERCHANT

DOMAINE DU SALVARD

Country: France

Region: Loire

Appellation(s): Cheverny, Vin de France

Producer: Emmanuel & Thierry Delaille

Founded: 1898

Annual Production: 21,000 cases

Farming: Haute Valeur Environnementale
(certified), Lutte Raisonnée

Website: N/A



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. To our delight, they have carried on the traditions established by their ancestors, producing a true, classic Cheverny that is both simple and elegant. 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 Supérieur*) 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. Kermit was the first to discover the charm and value of Cheverny back in 1978 when he imported the Domaine Jean Gueritte. He took on the Cheverny of Domaine du Salvard in 1992, a year before the status change in the appellation. We continue to tout the domaine's wine as one of the greatest values for Sauvignon Blanc perfection.



DOMAINE DU SALVARD (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vin de France Sauvignon Blanc “Unique”	Sauvignon Blanc	22 years	Clay, Sand	8 ha
Vin de France Pinot Noir “Unique”	Pinot Noir	10 – 20 years	Clay, Sand	1.2 ha
Cheverny <i>Blanc</i>	85% Sauvignon Blanc 15% Chardonnay	10 – 65 years	Clay, Limestone, Sand	29 ha
Cheverny Rosé	65% Pinot Noir 35% Gamay	20 years	Clay, Sand	1.2 ha
Cheverny <i>Rouge</i>	58% Pinot Noir 40% Gamay 2% Côt	21 years	Clay, Sand	2.8 ha
Vin de France “Le Petit Salvard” <i>Blanc</i>	Sauvignon Blanc	22 years	Clay, Sand	N/A
Vin de France “Le Petit Salvard” <i>Rouge</i>	Pinot Noir	10-20 years	Clay, Sand	N/A

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- All wines are vinified in temperature-controlled stainless steel *cuvés*
- All wines age on fine lees in stainless steel tanks
- Rosé is 50% free-run juice, 50% pressed, does not undergo malolactic fermentation
- Chevery Blanc, Rosé, and Rouge are certified HVE.

Cheverny *Blanc*

- Grapes are pressed after a short skin maceration
- 48-hour cold soak before alcoholic fermentation takes place over 12 days
- Wine is kept at 12 degrees Celsius on fine lees until bottling

Reds

- Grapes are 100% de-stemmed
- Six-day maceration for red wines
- Daily pumpovers and punchdowns