

# Anne Pichon

2024 Anne Pichon "Sauvage" Vermentino VdP Vaucluse IGP  
Rhône, France

Type:	White Still Wine
Varietals:	Vermentino
Region:	Rhône, Ventoux Mormoiron
Vineyard Size:	1 ha
Planted:	2008
Farming Methods:	Mechanically harvested
Total Production:	400 cases
Soil:	Clay soils
Climate:	Continental with very hot summer, low rainfalls and dry due to the strong wind called "mistral"
Fermentation:	After direct pressing, a one-month fermentation with select neutral yeasts takes place in stainless steel.
Winemaker:	Veronique Pichon and Jeremy Casado
Elevage:	4 months aging in steel tank
Fining/Filtration:	Yes/Yes

Made with Organic Grapes

Vegan

ABV

12.50%

SO2

50ppm total

Sizes

750ml

## ABOUT THIS BOTTLE

Sauvage is a lively Vermentino with an aromatic array of grapefruit, fresh apple, green almond, hawthorn, pear, and pineapple. The palate is crisp and taut, with minerality and hints almond. The vermentino has notes of grapefruit, fresh apple, green almond, hawthorn, pear, pineapple. Crisp and taut this cuvee has minerality and bittersweet hints.

