



Maison Stéphane Saillet
Savagnin Rose

Winery: Maison Stéphane Saillet

Vigneron: Stéphane Saillet

Appellation: Vin de France

Location: Alsace (Grapes) & Champagne (vinification)

History of Domaine:

Stéphane Saillet was born “in the vines” so to speak. Raised in Burgundy it should come as no surprise that Stéphane’s studies in oenology and viticulture were his chosen path. When asked about his love of viticulture and regionality, Stéphane is quick to say that he loves every region and that his mentors are the ones who led him to a more natural approach to winemaking, as well as clean viticulture. His thirst for knowledge (no pun intended) led him to many regions: Alsace, Rhone, Cote D’Or, Ontario, Champagne and Languedoc before spending six years as a cellar master in northern Burgundy at Domaine des Marronniers/Domaine de Mauperthi. From there the path was clear and Stephane started an estate of his own, Maison Saillet.

In lieu of Burgundy, Stephane decided his property would be in the area where his wife is from – Champagne! While she manages her own property, Stephane focuses on being the first to create a “negoce” wine of this nature in Champagne. He sources grapes from friends in a variety of regions and focuses on vinifying them with minimal intervention before bottling in the village of Vertus. His goal is straightforward, he wishes to make light wines that are easy to drink – we know that he is doing exactly that!

Cuvée: Savagnin Rose

Grape Variety: Savagnin Rose grapes from Heiligenstein (20-year-old-vines), density of 5000 vines per hectare

Exposure: South-Eastern

Terroir: Clay-Silt-Sand

Altitude & Slope: 250m & 7%

Vinification:

Manual hand harvest (September 9th 2022 for 2022 vintage), Pneumatic press and spontaneous fermentation using native yeasts. 2 g/l residual sugar. Elevage in french oak barrels (0% new) and glass demi-john and 100% MLF. Unfined and unfiltered, no added sulfites. Agricultural Biologique certified.

Bottles Produced: 1300 bottles