

TUTTO

ANDERS FREDERIK STEEN

Valvignères, Ardèche



Anders Frederik Steen makes wine from “grapes and only grapes”. He’s been doing this since 2013 when he first started buying fruit from winemakers he admired and making wine alongside legendary Jura winemaker, Jean-Marc Brignot.

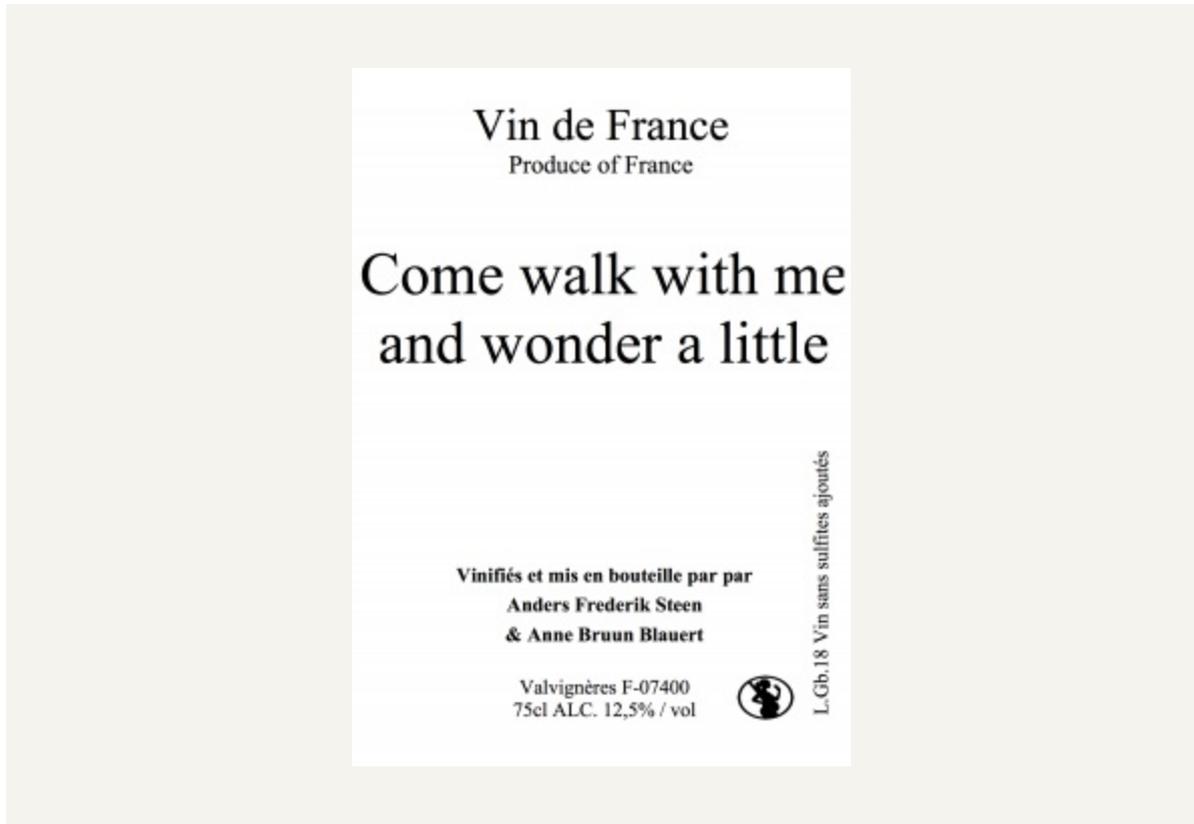
Anders and his family have now settled in the beautiful village of Valvignères in the Ardèche, a beautiful spot amongst a wide, open valley. The many varieties grown here thrive on a perfect mix of clay and limestone and the vineyards are full of life, having been tended organically for decades.

In his previous life Anders was both a chef and sommelier, working at the best restaurants in his native Denmark. First as a sommelier at Noma, later opening Manfreds and Relae. This experience informs his winemaking in that he does not seek to follow rules and doesn’t feel the need to do the same thing every year. Instead, as he harvests he tastes the grapes and begins to imagine the kind of wine he might be able to make. It is a refreshingly logical, creative approach and the results speak for themselves.

Anders' wines are made from red grapes which are either pressed directly or de-stemmed by hand and white grapes pressed directly in a beautiful old wooden press. Any blending is done during the harvest and the different varieties always ferment together, spontaneously, under the open sky. There is never anything added and they are thoughtful, original expressions of the Ardèche.

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COME WALK WITH ME AND WONDER A LITTLE

2018

Grenache Blanc from a forty years old parcel planted over clay and limestone in Valgrand. This was given a long, slow press over four days before being pressed off to a 4000 litre foudre for nine months of élevage. Ripe and round, it has a pleasant oxidative character and a nice lick of acid on the finish from those limestone soils.