

TUTTO



ANDERS FREDERIK STEEN & ANNE BRUUN BLAUERT

Valvignères, Ardèche

Anders Frederik Steen and Anne Bruun Blauert make their thoughtful and highly original wines from “grapes and only grapes”.

Anders began making wine in 2013 when he first started purchasing fruit from winemakers he admired and making wine alongside his friend, legendary Jura winemaker, Jean-Marc Brignot. The couple and their young family have now settled in the beautiful village of Valvignères in the Ardèche. 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.

As well as their own vineyards, the two also harvest grapes with their friends Gérald and Jocelyne Oustric of La Mazel in Valvignères and further afield with the Bannwarth family in Obermorschwihr, Alsace.

In his previous life Anders was both a chef and sommelier, working at the best restaurants in his native Denmark. This experience informs the couple's winemaking, in that a little like a kitchen working with the seasons, they do not seek to follow rules or conventions and do not feel the need to make the same wines each year. Instead, as they harvest, they taste the grapes and begin to imagine the kind of wine they might be able to make. Layers of flavour and texture are brought about through slow presses, oxygen and canny blends.

It is a refreshingly free, creative approach that yields thought provoking, sometimes challenging wines that are truly one of a kind.

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INSIDE I'M A BOAT BUILT OF PAPER
2022

A beautiful expression of the old vines of Grenache at Le Mazel, which were planted in 1956. The majority of the grapes were pressed directly to cuve, whilst a proportion of destemmed grapes were added and left to infuse for around a month. Finally, the wine was moved to old barriques for two years of élevage. A gorgeous shade of ruby in the glass, this is a surprisingly typical expression of the variety, pairing dark fruit and a pleasant bitterness to great effect. Delicious now, it should continue to evolve beautifully over the coming years.