

TUTTO



ANDERS FREDERIK STEEN & ANNE BRUUN BLAUERT

Valvignères, Ardèche

Anders Frederik Steen and Anne Bruun Blauert make wine 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 legendary Jura winemaker, Jean-Marc Brignot.

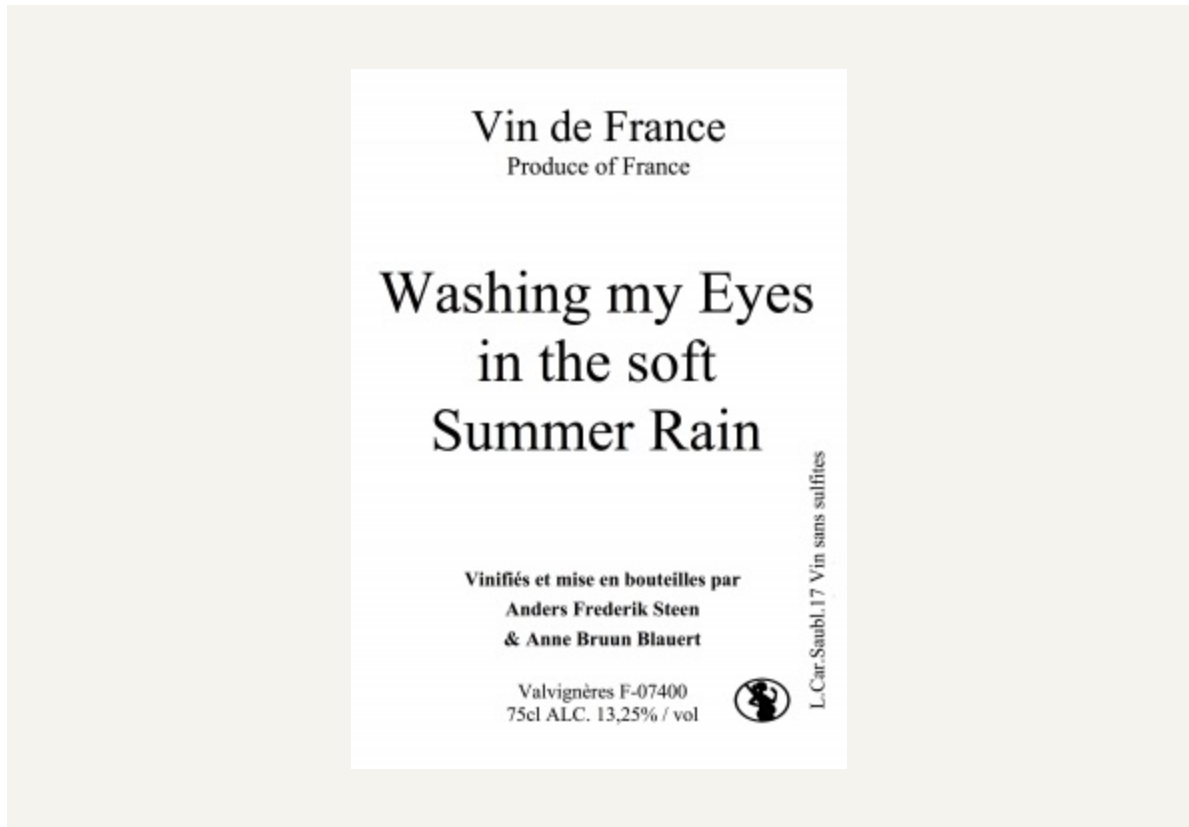
The couple and their young family have now settled in the beautiful village of Valvignères in the Ardèche, a beautiful spot amidst a wide, open valley. The many varieties grown here thrive on a perfect mix of clay and limestone and the vineyards are full of life, having been tended organically for decades. As well as their own vineyards, the two also harvest grapes with the Ousrics 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 they do not seek to follow rules or conventions and do not feel the need to do the same thing every year. Instead, as they harvest, they taste the grapes and begin to imagine the kind of wine they might be able to make.

This refreshingly free, creative approach yields wines that are truly one of a kind.

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Valvignères, Ardèche



WASHING MY EYES IN THE SOFT SUMMER RAIN

2017

A blend of eighty percent Sauvignon Blanc and twenty percent Carignan from the Oustric's in Valvignères. The Carignan was destemmed and macerated in the juice of Sauvignon for a couple of days, before being pressed off to old barrels for three years of élevage. Light, bright and nimble, it pairs tart little red fruits and a long, lingering line of acid.