

# 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.

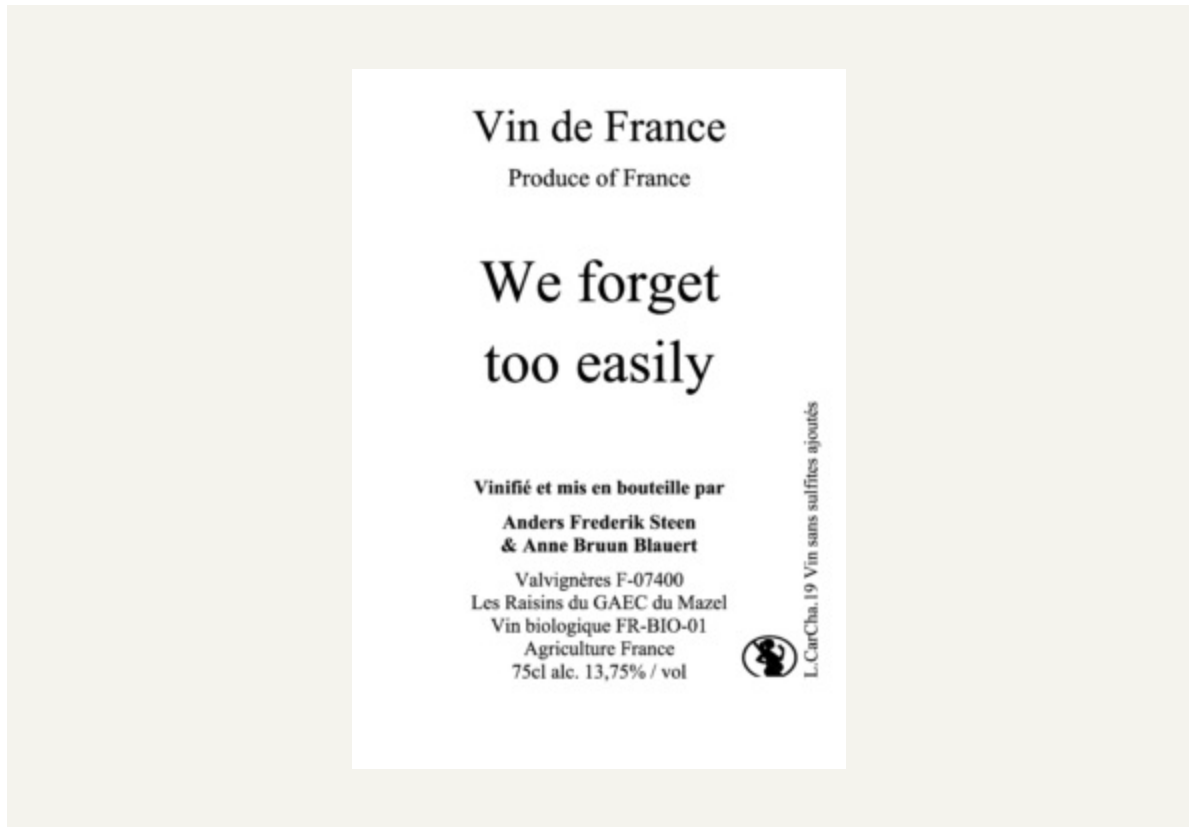
The couple and their young family have now settled in the beautiful village of Valvignères in the Ardèche, a beautiful spot amidst a wide, open valley. The many varieties grown here thrive on a perfect mix of clay and limestone and the vineyards are full of life, having been tended organically for decades.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

ANDERS FREDERIK STEEN & ANNE BRUUN BLAUERT

Valvignères, Ardèche



WE FORGET TOO EASILY

*2019*

A blend of Chardonnay, Sauvignon Blanc and Carignan from Domaine du Mazel in Valvignères. The white varieties were pressed directly and subsequently the juice and destemmed grapes of Carignan were added to infuse for six weeks. After pressing, the wine rested in demi-muids for three years and the resulting wine is almost terracotta in colour, with complex flavours of blood orange, earth and bitter herbs.