

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.

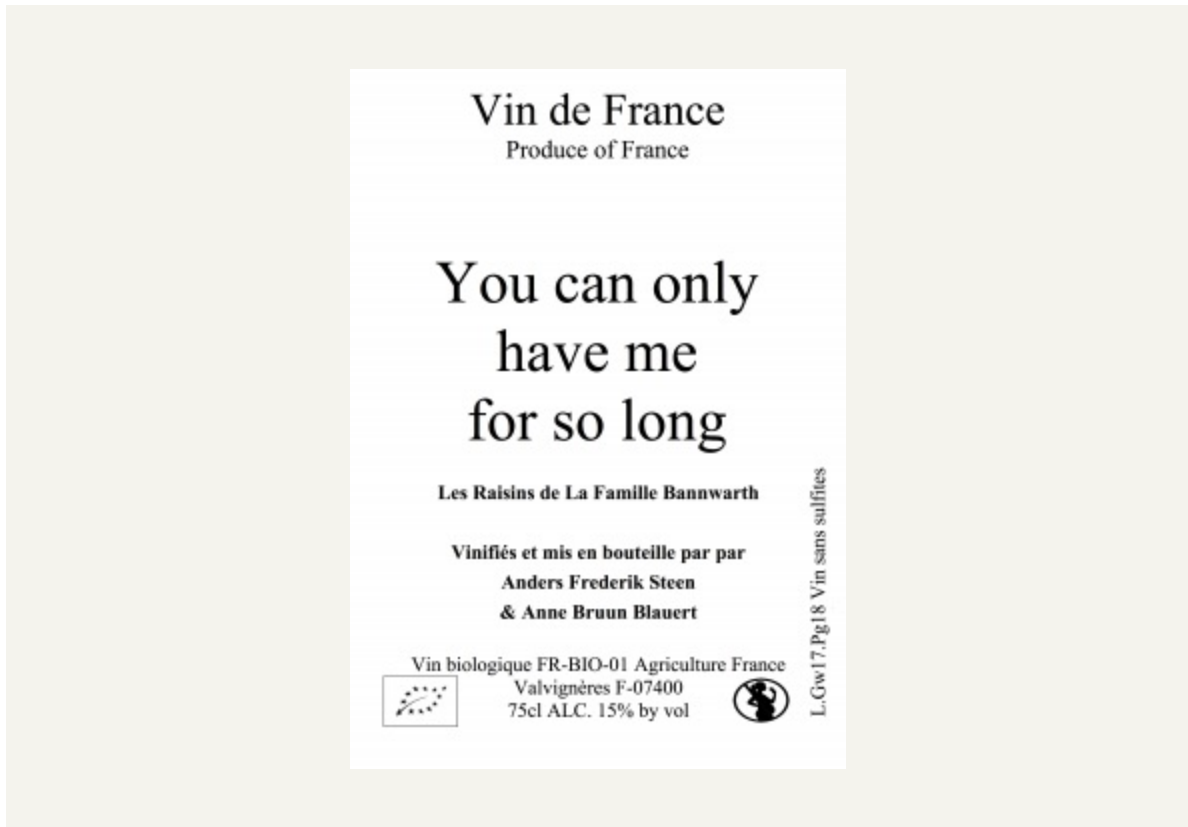
The couple and their young family have now settled in the beautiful village of Valvignères in the Ardèche, a beautiful spot amidst a wide, open valley. The many varieties grown here thrive on a perfect mix of clay and limestone and the vineyards are full of life, having been tended organically for decades.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



YOU CAN ONLY HAVE ME FOR SO LONG

2017/18

A blend of half a barrel full of Gewurztraminer from 2017 and half a barrel full of Pinot Gris from 2018 from the Bannwarth family's vineyards in Obermorschwihr. This is heady with tropical fruit and wafts of spice and although the palate is dense, there is enough flesh and grip to tie everything together. Immense.