

Francois Le Saint

FRANÇOIS LE SAINT

Loire Valley, France



Founded in 1749, Francois Le Saint is now in their 10th generation of the domaine being family owned. Through the years, François Le Saint's unwavering priority is having ultimate respect for their terroir and their ancestral heritage. Through the generations, you can see that the estates foundations have strengthened, while continuing to change and evolve alongside the latest developments in viticulture and vinification.

Just under 20 years ago, François Le Saint became Biodynamic Certified and the most recent generation have gained their Organic Certification. They have 59 hectares of vineyard land of which 80% is dedicated to the local hero varietal, Sauvignon Blanc. A match made in heaven with their flinty clay and Kimmeridgian marl soils.

Traditional techniques are used to farm the land, the majority of which is conducted by hand. Once the Sauvignon Blanc grapes are harvested, they vinify all parcels separately. The wines are all briefly aged on the lees to give them depth and complexity. These wines have the typicity of Loire Valley Sauvignon, in their stony minerality and bright acidity. Yet, these wines demonstrate unparalleled poise, elegance, and intercity.

Astrum weren't necessarily looking for a producer from the Loire, but when the wines of Francois Le Saint crossed our paths, we knew we couldn't do without them in our portfolio.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
FN0317	Pouilly Fumé	2017	12.0%	Cork	6X0.75lt
FN0117	Sancerre 'Silex' - Organic	2017	12.5%	Cork	6X0.75lt