



Sustainable Sauvignons for Summer *Half Dozen*

INTRODUCTION

There are many ways for a wine to be considered sustainable. We hear increasingly often about **B Corp accreditation** both in the world of wine and more widely, but what is it? It is an abbreviation used by Certified B Corporations; the certification comes from B Lab, a company founded in 2006 advocating a “different type of economy”. The premise seems to start from the position that businesses as a whole are failing to meet their potential and promise to create a positive impact on people, communities and the planet. It seeks to change this with the anticipated outcome that businesses become a force for good, transforming the global economy towards a more inclusive, equitable and regenerative system. All laudable aims without doubt.

The process of accreditation is thorough, time consuming, and potentially expensive but it is a way or companies to take a good hard, and sometimes painfully revealing, look at themselves. It encourages companies to meet high standards of social and environmental performance, accountability and transparency. It is also an ongoing process of measuring and improving a company's impact, based on good working practices, stakeholder governance as well as consideration of climate and nature. In essence look after your staff, customers, local community and planet... sounds simple!

For the wineries that we deal with that have undergone and passed the tests, in practical terms it means encouraging biodiversity in their vineyards, foregoing chemical interventions; managing water use and recycling; using clever

architecture to harness natural cooling effects; construction using recycled materials; being energy efficient and using renewable sources such as solar and/or wind; planting, or more often re-planting, trees and hedges in and around vineyards; looking after their employees and supporting local community projects and charities. If you wish to support our suppliers who have undertaken this rigour, then you could look to The Coterie in New Zealand – suppliers of our excellent **Tanners New Zealand Sauvignon Blanc**.

Just as organic food has become a staple in our weekly shop, **organic wine** is now earning a rightful place at the table. Consumers are increasingly seeking bottles with certification and winemakers are responding with offerings that are not only sustainable, but also seriously good. Put simply, organic wine is made from grapes grown without synthetic pesticides, herbicides or fertilisers. In the winery, additives are restricted and processing aids must meet organic standards. Certification ensures adherence to these rules, promoting environmental sustainability, healthier soils and a more natural expression of the grape and terroir. Switching to organic cultivation and winemaking techniques is no quick fix, it is a drawn-out process with conversion taking at least three years, but with consumers appreciating the concern for the environment as well as what's being put into the wine, it's a path more and more winemakers are going down. It's also worth pointing out that organic and biodynamic wines are strictly controlled and have legal requirements throughout the process, even

extending to those that sell them wholesale. As importers, this means Tanners has an organic inspection every year to check our processes and record-keeping conform.

Our range of organic wines gets bigger every year, and includes Château de Tracy's delicious **Pouilly-Fumé** (who can also boast **Haute Valeur Environnementale** [HVE] Level 3 – the top level of French agricultural certification which recognises businesses that strongly promote biodiversity, reduce pesticide use and manage water resources sustainably.) Meanwhile over at Churton in New Zealand, the Weavers too have adopted a holistic approach and farm using **biodynamic** principles – with an even more stringent set of guidelines than that used in organic farming. It's paid off and the excellent **Best End Sauvignon** is a shining testament to all their hard work. Meanwhile, Firmin Dezat in **Sancerre** is in the final stages of conversion to being certified organic.

Chile has long been known for producing wines with minimal

chemical input, thanks to its warm, dry climate and low pest pressure. This has helped drive the Sustainable Wines of Chile movement, which encourages action in the vineyard, winery and community. The Sutil family in Colchagua has taken this further, embracing regenerative farming focused on restoring soil health, boosting biodiversity and building ecosystem resilience – creating a self-sustaining, climate-friendly system that benefits both environment and vine. They're also cutting their use of virgin glass, with 58% of bottles now made from recycled sources. The **Cucao Sauvignon** made by Sutil is the perfect summer sipper – bright and fresh.

Finally, on to the Roger family in the Loire, who have been vignerons in the area since the seventeenth century and produce the glorious **Grand Chemarin** Sancerre. They farm sustainably using cover crops to prevent soil erosion, as well as to improve soil structure and increase biodiversity. They also commit to harvesting their old vines by hand.

THE WINES

1. Tanners New Zealand Sauvignon Blanc, Marlborough

Bin No: NW051

Wonderfully aromatic on the nose with some tropical passionfruit character amongst the grassy, herby, asparagus notes, the palate is elegant, fresh and fine with good length.

2. Sancerre, Firmin Dezat

Bin No: LW010

Firmin Dezat produces one of the best Sancerres we have tasted. It is dry and fruity with a wonderfully delicate bouquet and has great length. Their vineyards have three different types of soil which give added complexity.

3. Pouilly-Fumé, Château de Tracy (organic)

Bin No: LW022

Classic Pouilly-Fumé with elegant mineral style and grassy asparagus flavours. Subtle and aromatic with lovely concentration.

4. Sancerre, Grand Chemarin, Jean-Max Roger

Bin No: LW037

A specific vineyard in the limestone base, the Grand Chemarin vines give the finest, most elegant expression in the JM Roger Sancerre range. Gorgeous, ripe melon nose with a hint of mandarin over a dense, velvety palate and a clean, mineral finish.

5. Churton 'Best End' Sauvignon Blanc, Marlborough (organic)

Bin No: NW054

Aromatic with hints of almond and lime trees in blossom. On the palate the wine is dry with a very creamy texture, orange blossom, roasted almonds and fine balance.

6. Cucao 'Reserva Especial' Sauvignon Blanc, Valle Central


Bin No: QW095

Fresh Sauvignon with good weight and feel. Hints of lime and tropical fruit abound together with attractive minerality.

Ordering from Tanners


For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


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 We accept all major credit & debit cards.

 **FREE** express delivery on orders of £150 or more to a single address in Mainland UK (£9.95 delivery on orders under £150). In addition you are welcome to collect from any branch of Tanners.

We look forward to hearing from you.
Tanners Sales Team

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