



SAGET LA PERRIÈRE

## LA PERRIÈRE

SANCERRE 2020

### BACKGROUND

The caves at Domaine de la Perrière were naturally carved 200 million years ago; The total surface is about 3,000 square meters (32,300 square feet). The caves are the ideal location to age the wines from the 106 acres of the estate's Sancerre vineyards, located in the districts of Bannay, Verdigny, Saint-Satur, Crézancy and Vinon. These terroirs are where Sauvignon Blanc can best express the symphony of its mineral and grassy aromas in harmony with the flinty soils to create powerful wines with impressive ageing potential.

Stretching from one side of the country to the other, the river of kings has been the homeland of the Saget family for nine generations. Originally from Pouilly-sur-Loire, they decided over twenty years ago to head off in search of other treasures that this beautiful wine region could offer. Over the years, their quest led them along both banks of the river, reaching out to local winegrowers and terroirs.

Saget la Perrière signature brands epitomize the hallmark accessibility and freshness of Loire wines. Their wines embrace a unique showcase range of Loire appellations; from its original home in Pouilly sur Loire to Sancerre, Chinon, Vouvray, Anjou & Muscadet forming an unprecedented collection across the Loire Valley.

All Saget La Perrière vineyards are certified HVE3 which encourages vineyards to focus on increasing biodiversity, decreasing the negative environmental impact of their phytosanitary strategy, managing their fertilizer inputs and improving water management. Average vine age is 25 years.

### APPELLATION

Sancerre Blanc, France

### VARIETAL COMPOSITION

100% Sauvignon Blanc

### WINEMAKING & VINTAGE NOTES

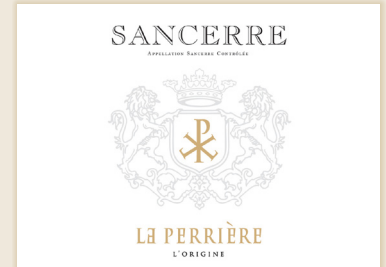
The very mild spring of 2020, with lovely sunny days, led to a very early budburst in the vineyards on April 5th. The almost summer-like temperatures in May reinforced the earliness of the vintage with flowering on around May 25th, 15 days ahead of the average for the last 10 years. The summer was dry with a first heat wave at the end of July, followed by two others in August. Harvesting began on September 2nd. As the weather was still very hot, harvest was done at night and work stopped in the early afternoons. The wines of the 2020 vintage are sunny with a lovely fullness and concentration.

### AGEING

The wine is aged on fine lees for 3–4 months. Maximum natural CO<sup>2</sup> is preserved before bottling to limit the addition of sulfites and to maintain freshness. The wine is usually bottled in March and aged at least five months in our cellar.

### TASTING NOTES

Yellow with pretty grey tints. The nose is intense with notes of citrus and exotic fruit (mango, grapefruit, lemon). On the palate, the wine is very fruity, powerful and generous, with a light citrus freshness on the end palate. The wine is well-balanced and harmonious and is perfect served as an aperitif or paired with poultry, fish in beurre blanc or goat's cheeses.



### WINEMAKERS

Phillipe Reculet  
Laurent Saget

### TECHNICAL DATA

Alcohol  
13%



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