

SAGET LA PERRIÈRE

LA PETITE PERRIÈRE

PINOT NOIR 2021

BACKGROUND

In 1790, the Saget family embarked upon a long history dedicated to vines and wine, firmly placing Saget among just a handful of estates that can enjoy their third successive century of business.

Generations of the Saget family have worked to create their signature Saget La Perrière wines - melding the perfect balance, a blend of richness and elegance via the meticulous selection of grapes, expertly crafted by their skilled winemakers for the La Petite Perrière wines. The new designation of Vin de France offered them the opportunity to explore and discover the ideal balance between the fruitiness of the varieties grown in the south and their acidity when produced in the northern region (Loire) and thus La Petite Perrière wines were created. The Vin de France designation is utilized for the entire La Petite Perrière range.

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.

La Petite Perrière Pinot Noir is largely sourced from the Saget family's estate vineyards in Touraine (Loire Valley) and a part of the blend is sourced from the South of France through long term partners.

APPELLATION

Vin de France, France

VARIETAL COMPOSITION

100% Pinot Noir

TERROIR & VINTAGE NOTES

Only five of the 43 hectares of La Perrière are Pinot Noir, which are used for either reds or rosés. Pinot Noir grapes are more expressive on clay-limestone soils which produce soft and generous wines.

All La Perrière vineyards are sustainably managed using soil tillage and grass cover. This region and its rolling hills provide great exposure, which helps the grapes attain exceptional maturity.

In the Centre-Loire vineyards, the 2021 harvest was exceptionally small. After another spell of frost at the start of the spring, this year also brought hail which caused damage to some of the vines. A heavy rainfall at the start of the summer inevitably made the grapes vulnerable to mildew. Grapes were in a fragile state of health as the harvest began and the volumes finally brought in were historically low.

WINEMAKING & AGEING

It is important that Pinot Noir grapes mature well, so meticulous work is carried out each year to achieve this. De-budding, leaf thinning and green harvesting are commonly carried out to enable the grapes to attain better concentration.

100% of the Pinot Noirs are picked by hand. This first sorting carried out in the vineyard ensures that only the grapes that have reached the desired maturity level are retained. They are then sorted a second time upon arrival at the winery before going into vats which are specially adapted for the "extraction" of this delicate grape variety. After spending three weeks in vat, the wines are aged in barrels for six months before being bottled.

TASTING NOTES

This pinot noir has a very bright garnet robe with purple shades. A very Burgundian earthiness opens to notes of wild cherry. It's an outburst of freshness on the palate, a body full of momentum and tension ending in a hint of vanilla.



WINEMAKERS

Phillipe Reculet
Laurent Saget

TECHNICAL DATA

pH: 3.55
RS: 0.8g/L
Acidity: 3.5

Alcohol
12.5%



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