

SAGET LA PERRIÈRE

LES CLISSAGES D'OR

MUSCADET SÈVRE ET MAINE SUR LIE 2021

BACKGROUND

In 1995, Jean-Louis Saget purchased the Loiret Frères Company located in Le Pallet, in the heart of the Muscadet Sèvre et Maine AOC. Thanks to this acquisition, Saget La Perrière developed strong relationships with many growers in this area. The Muscadet de Sèvre & Maine sur Lie "Les Clissages d'Or" is the result of the combination between the local people's passion for their vineyards and the expertise of winemaker Bruno Mineur.

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.

APPELLATION

Muscadet Sèvre et Maine (Loire Valley), France

VARIETAL COMPOSITION

100% Melon de Bourgogne

TERROIR NOTES

The vineyards are located in the Nantes area of western France and consist of volcanic rocks and granite.

WINEMAKING & AGEING

Grapes are mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 48 hours. Once decanted, wine ferments in epoxy coated tanks between 59-68°F. Special yeasts are added, mostly FTH, to develop the natural characteristics of the grape variety. After the alcoholic fermentation, the wine stays on its lees which are composed of 95% dead yeast. Wine will never be racked until bottling, which provides a high concentration of natural CO² (1600 mg/L).

TASTING NOTES

Attractive pale-yellow hue with green tints. The seductively fresh and fruity nose offers up aromas of quince, lemon peel and pineapple. The palate is taut, lively and dominated by aromas of lemon which give way to a fresh and slightly saline finish.

This Muscadet de Sèvre & Maine Sur Lie pairs well with seafood platter, oysters, fish soup, fillets of sole.



WINEMAKERS

Bruno Mineur
Laurent Saget

TECHNICAL DATA

pH: 3.29
RS: 0.40 g/L
Acidity: 3.80
Alcohol
13.0%

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