

SAGET LA PERRIÈRE

# LA PERRIÈRE

BLANC FUMÉ DE POUILLY 2022

## BACKGROUND

With 890 acres of vines located in the finest appellations, six estates and long-term relations with families of vine growers, Saget La Perrière, not only has extensive vineyards, but also creates and blends a wide range of wines from the Loire Valley. Domaine Saget illustrates the Saget family's determination to carry on the tradition of nine generations dedicated to producing the best wines. By assembling the finest family terroirs, the estate represents roughly 25 acres of vines spread perfectly across the most highly prized localities of the appellation, namely Vaurigny, Les Chantalouettes, Les Fougères and Les Roches, which are largely composed of calcareous clay and kimmeridgian marl soils.

Often imitated, the one and only "Blanc Fumé" draws all of its characteristics from its original terroir in the Center of France, on the banks of the Loire River. More commonly known as "Pouilly Fumé," the "Blanc Fumé de Pouilly" appellation is the original name of this 100% Sauvignon Blanc wine. Its classification, one of the oldest in France, goes back to 1937. The term "Blanc Fumé" (smoky white) refers to the thin smoke colored layer covering the grapes at the time of harvest, but also to the unique aromas of gunflint famous in the wines of Pouilly sur Loire.

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

Blanc Fumé de Pouilly (Loire Valley), France

## VARIETAL COMPOSITION

100% Sauvignon Blanc

## TERROIR NOTES

The 43 hectares of La Perrière are heavily dominated by Sauvignon Blanc, planted over roughly 38 hectares. Soils are clay and limestone with kimmeridgian marls. All the 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.

## WINEMAKING & AGEING

Grapes are harvested in mid-September. After pressing, the must is clarified for 48 hours at ~57°F. Once decanted, wine ferments for ~12 days in stainless steel vats at low temperatures to preserve the aromas. No yeast is added in the must before the fermentation (Indigenous yeast).

The wine is aged on fine lees for six months and pumping over to speed autolysis of the yeast. This process gives more complexity and well rounded wines. The wine is bottled in Spring and aged at least 6–8 months in cellar.

## TASTING NOTES

The youth and freshness of this Pouilly Fumé are illustrated by its lovely golden hue with green tints. On the nose, a rich array of aromas, opening with Conference pear, white peach and quince and then continuing with white flowers and boxwood. The wine reveals a lovely lively acidity with pear and peach aromas coming through again on the palate, followed by a hint of lemon on the finish. This is a rich wine with long lingering aromas.

This Blanc Fumé de Pouilly 2022 will pair ideally with seafood, grilled prawns, pikeperch, asparagus, Lyon-style pike quenelles, goat cheese or as an aperitif.



## WINEMAKERS

Bruno Mineur  
Laurent Saget

## TECHNICAL DATA

pH: 3.24  
RS: 0.30 g/L  
Acidity: 3.91  
Alcohol  
13.5%



WE ARE TERROIR.  
WE ARE FAMILY.  
WE ARE LOIRE.



TAUB FAMILY  
SELECTIONS