

SAGET LA PERRIÈRE

# LA PERRIÈRE

SANCERRE 2022

## 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.

## APELLATION

Sancerre Blanc, France

## VARIETAL COMPOSITION

100% Sauvignon Blanc

## TERRROIR NOTES

The 43 hectares of La Perrière are heavily dominated by Sauvignon Blanc, planted over roughly 38 hectares. 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

Half of the Sauvignon Blancs are hand-picked. A first sorting, carried out in the vineyard, ensures that only the grapes of desired maturity level are retained. Grapes are then taken to the cellars to undergo a short, cold, pre-fermentation maceration before being pressed and fermented.

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

## TASTING NOTES

This wine displays a light yellow hue with green tints. The nose initially expresses rhubarb, undergrowth and peppermint aromas and then opens up to reveal notes of fresh citrus, lime, grapefruit and orange blossom. The wine is fresh and delicate on entry to the palate and then develops a lovely ethereal structure, in which even riper citrus notes (lemon, pink grapefruit) come through again. The finish is very elegant with a touch of mint, resulting in a harmonious and extremely fine wine.

Serve with Zander or pike in beurre blanc, salted sea bass, grilled red mullet, a platter of seafood Crottin de Chavignol goat cheese. Can be enjoyed when young but will also age well for 3-4 years after bottling.



## WINEMAKERS

Phillipe Reculet  
Laurent Saget

## TECHNICAL DATA

pH: 3.30  
RS: 1.39 g/L  
Acidity: 3.45 g/L

Alcohol  
13.0%

