

SAGET LA PERRIÈRE

## LA PERRIÈRE

"MÉGALITHE" SANCERRE 2014

### BACKGROUND

The caves at Domaine de la Perrière were naturally carved 200 million years ago. The caves are also 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.

Megalithe is the icon wine of Saget La Perrière with the first vintage produced in 1998. The goal of Megalithe is to showcase the beauty of aged Sauvignon Blanc.

### APPELLATION

Sancerre (Loire Valley), France

### VARIETAL COMPOSITION

100% Sauvignon Blanc

### WINEMAKING

The grapes are hand-harvested from the 100% Silex soils. After gentle pressing, 50% of the blend is aged for 6 to 10 months in oak barrels (33% new) just long enough to soften the wine and give round nutty aromas. The lees are stirred regularly to give the wine weight and complexity. To preserve the character of Sauvignon, the other 50% of the must is vinified and matured with particular care in steel vats.

### TASTING NOTES

Well rounded with notes of ripe fruit and light vanilla, shows an astonishing fullness in the mouth. This incredible complexity will develop even more over the years. There is great finesse and delicacy which create a rare wine.



### WINEMAKERS

Phillipe Reculet  
Laurent Saget

### TECHNICAL DATA

Alcohol  
12.5%



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