



SAGET LA PERRIÈRE

## LA PERRIÈRE

“MÉGALITHE” SANCERRE 2016

### 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.

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

### APPELLATION

Sancerre Blanc, France

### VARIETAL COMPOSITION

100% Sauvignon Blanc

### WINEMAKING

The grapes are hand-harvested from the 100% Silex soils. After a gentle pressing, 40% of the must is fermented in new 300 liter oak barrels from Allier. The wine stays in barrel for eight to nine months and the lees are stirred regularly to give the wine weight and complexity. To preserve the character of Sauvignon, the other 60% of the must is vinified and matured with particular care in steel vats.

### TASTING NOTES

White gold with silver highlights. The nose is delicate and complex: expressions of fruit, quince, dried apricots, followed by honey notes and vanilla, finishing with ripe citrus and tropical fruit. The palate starts boldly and tight. Mineral purity gives this vintage balance and length. Aromatics are pure, with fresh exotic notes. This 2016 vintage shows great evolution potential.

This wine best accompanies the most refined of dishes, such as lobsters or prawns. After several years of ageing, it will be the ideal accompaniment to fried foie gras.



*Saget La Perrière*



**96** **GOLD AWARD**  
DECANTER  
92 PTS WINE SPECTATOR 5/20  
91 PTS WINE ENTHUSIAST 1/20  
90 PTS WINE & SPIRITS 4/20  
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**92** PTS WINE SPECTATOR 5/20  
**91** PTS WINE ENTHUSIAST 1/20  
**90** PTS WINE & SPIRITS 4/20  
**YEAR'S BEST LOIRE**  
**SAUVIGNON BLANCS**



### WINEMAKERS

Phillipe Reculet  
Laurent Saget

### TECHNICAL DATA

Alcohol  
12.5%



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