

SAGET LA PERRIÈRE

## LA PERRIÈRE

SANCERRE 2017

### 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.

### APPELLATION

Sancerre Blanc, France

### VARIETAL COMPOSITION

100% Sauvignon Blanc

### WINEMAKING & VINTAGE NOTES

Grapes are hand and mechanically harvested. After pressing the grapes, the must is clarified for 48 hours at around 48-50°F. Once decanted, the wine ferments in stainless steel vats at low temperatures, never over 64°F to preserve the aromas. We do not add any yeast in the must before the fermentation (Indigenous yeast).

### AGEING

The wine is aged on fine lees for 3–4 months. We preserve maximum natural CO<sup>2</sup> before bottling to limit the addition of sulfites and to maintain freshness. The wine is usually bottled in March and aged at least five months in our cellar.

### TASTING NOTES

Shiny, light yellow with green hue. The nose is delicate and balanced, with fresh citrus and white flower aromas. The attack on the palate is rich and unctuous, then a beautiful balance gives it a nice length, with citrus and lemon zest on the finish.



### WINEMAKERS

Phillipe Reculet  
Laurent Saget

### TECHNICAL DATA

Alcohol  
13%

