



SAGET LA PERRIÈRE

LA PERRIÈRE

BLANC FUMÉ DE POUILLY 2018

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

WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 48 hours at approximately 57°F. Once decanted, wine ferments for approx. 12 days 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 6 months and pumping over to speed autolysis of the yeast. This process gives more complexity and well rounded wines. The wine is bottled in April/May and aged at least 6 - 8 months in our cellar.

TASTING NOTES

Pale gold hue with bluish crystalline tints. After revealing mineral notes on the nose, the wine opens with a perfect balance of alcohol and acidity on the palate. This Sauvignon Blanc shows a nice taut structure, lovely persistence on the palate with notes that are almost saline. Ideally pairs with seafood, grilled prawns, pike perch, asparagus, Lyon-style pike quenelles, goat cheese or as an aperitif.


LA PERRIÈRE
L'ORIGINE

Saget La Perrière



92 **YEAR'S BEST LOIRE**
POINTS **SAUVIGNON BLANCS**
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91 PTS WINE ENTHUSIAST 10/19



WINEMAKERS

Bruno Mineur
Laurent Saget

TECHNICAL DATA

Alcohol
13%



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