

SAGET LA PERRIÈRE

LA PETITE PERRIÈRE

SAUVIGNON BLANC 2018



WINEMAKERS

Phillipe Reculet
Laurent Saget

TECHNICAL DATA

Alcohol
12.5%
Residual Sugar
1.7 g/L

BACKGROUND

In 1790, the Saget family embarked upon a long history dedicated to vines and wine, firmly placing Saget among just a handful of estates that can enjoy their third successive century of business.

Generations of the Saget family have worked to create their signature Saget La Perrière wines - melding the perfect balance, a blend of richness and elegance via the meticulous selection of grapes, expertly crafted by their skilled winemakers for the La Petite Perrière wines. The new designation of Vin de France offered them the opportunity to explore and discover the ideal balance between the fruitiness of the varieties grown in the south and their acidity when produced in the northern region (Loire) and thus La Petite Perrière wines were created. The Vin de France designation is utilized for the entire La Petite Perrière range.

Through their extensive experience with Sauvignon Blanc, the master of the Loire Valley, they have been able to explore and express this grape varietal's many facets and full potential. Their skilled wine-makers have gone to great lengths to secure the best Sauvignon Blancs in France in order to expertly craft a wine with perfect balance, a blend of richness and elegance. La Petite Perrière Sauvignon Blanc is sourced from their own estate vineyards in the Loire and our long-term partners in the South of France.

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.

APPELLATION

Vin de France, France

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested in the middle of September. After pressing, the must is clarified for 24 hours. Once decanted, wine ferments for 8 days in stainless steel vats at 68°F. Special yeasts are added (NT116 & FW), selected for their pure Sauvignon Blanc characteristics. After the alcoholic fermentation, wine is racked and aged on fine lees. The wine is ready to be bottled very early (January/February) and sold immediately for optimal freshness.

TASTING NOTES

A crystalline robe with gold-pale reflections. On the nose, a wide range of fragrances, from vegetal with ivy and acacia to fruity with peach and lychee. A fresh start, opening for persistent mineral and fruity notes with a lingering finish on the palate.



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