

SAGET LA PERRIÈRE

MARIE DE BEAUREGARD

VOUVRAY 2016

BACKGROUND

Marie de Beauregard Vouvray comes from an estate located in the village of "La Roche Corbon" near the city of Vouvray. Saget La Perrière has a partnership with this estate for over 10 years. Bruno Mineur, winemaker, selects the best of the estate grown grapes for blending and maturing. The name "Marie de Beauregard" is a homage to the first owner's wife of the water mill where the wines are aged.

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. These 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

Vouvray (Loire Valley), France

VARIETAL COMPOSITION

100% Chenin Blanc

WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested between the beginning of October. The grape pressing is made very slowly with a pneumatic press. The must is clarified thanks to a static cold settling for 2 days before being fermented. Fermentation starts naturally without any added yeast.

AGEING

This wine is aged in 2nd and 3rd use barrels so as to maintain the unique varietal characteristics.

TASTING NOTES

To the eye, straw yellow with golden highlights. The nose is powerful and elegant with both linden tree and acacia blossom aromas. The palate shows vanilla notes, honey and chamomile. At first, a touch of liveliness, balanced with a slight off-dryness, opens to empyreumatic notes, punctuated by beautiful freshness. This wine pairs well with foie gras, veal rounds, acacia flower beignets, caramel custard, tarte tatin, poached peaches. After a few years, white meat and poultry



WINEMAKERS

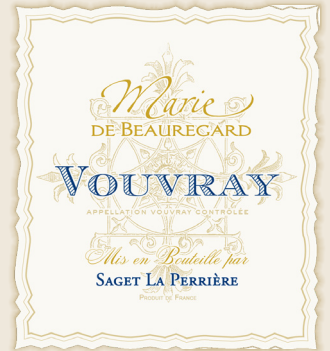
Bruno Mineur
Laurent Saget

TECHNICAL DATA

Alcohol
12.5%

Marie
DE BEAUREGARD

Saget La Perrière



91 SAVVY SHOPPER
WINE SPECTATOR
POINTS May 2019



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