

SAGET LA PERRIÈRE

CHÂTEAU DE LA MULONNIÈRE

"L'EFFET PAPILLON" SAVENNIÈRES 2013

BACKGROUND

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. In 2002, the Saget family set its heart on this historic wine estate which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume since 1860. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

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, we decided over twenty years ago to head off in search of other treasures that our beautiful wine region could offer. Over the years, our quest led us 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. Our 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

Savennières (Loire Valley), France

VARIETAL COMPOSITION

100% Chenin Blanc

WINEMAKING & VINTAGE NOTES

Once the Chenin Blanc grapes have achieved optimal ripeness, they are entirely hand harvested and then sorted in the cellars to ensure they retain as much of their "complexity" as possible.

AGEING

The wine is fermented and aged on the lees for 9 months in 2nd use French oak casks and stainless steel tanks.

TASTING NOTES

Very pure appearance with golden highlights. On the nose, white fruit (quinces, peaches) and yellow fruit (apricots, mirabelle plums) with a touch of honey, followed by aromas created by the maturation process such as oak, vanilla, and sweet licorice. On the palate, the wine is fine and compact with white fruit notes. A touch of acidity, toning the wine at the end and giving it great length. Perfectly paired with foie gras, fish, grilled lobster or even curry-based spicy food.



89 WINE SPECTATOR
POINTS WEB 2016



WINEMAKERS

Benoit Dufour
Laurent Saget

TECHNICAL DATA

Alcohol
12%



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