

SAGET LA PERRIÈRE

## LE DOMAINE SAGET POUILLY-FUMÉ 2013

### 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.

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

Pouilly-Fumé (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 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 color with yellow highlights. The nose has powerful aromas of white flowers mixed with honey and exotic fruits. Well-balanced structure between acidity and sugar, this wine is characterized by pear, peach, grapefruit, and guava aromas. A lovely length on the palate which ends on an exquisite fresh note.



### WINEMAKERS

Bruno Mineur  
Laurent Saget

### TECHNICAL DATA

Alcohol  
12.5%



**92** WINE ENTHUSIAST  
POINTS  
June 2015

**89** PTS WINE SPECTATOR WEB 2015



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