



SAGET LA PERRIÈRE

## CHÂTEAU DE LA MULONNIÈRE "M DE MULONNIÈRE" CHENIN BLANC 2016

### BACKGROUND

Château de la Mulonnière is a historic wine estate in the Loire Valley producing excellent wines since 1860. Acquired by the Saget family in 2002, the property boasts exceptional terroirs in the most prestigious appellations of the Angers region. We give the upmost respect to the local terroir and traditional flora resulting in the estate's vineyards receiving garden-like care and attention. Our dedication is reflected in the wines showing all the sensibility and nobility of the Anjou region. Château de la Mulonnière's second wine, its M label, is a wonderful introduction to Anjou wines.

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.

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

Anjou (Loire Valley), France

### VARIETAL COMPOSITION

100% Chenin Blanc

### WINEMAKING & VINTAGE NOTES

The grapes are hand harvested from the schist and clay vineyards when beautifully ripe and then sorted in the cellars to ensure they retain as much of their complexity as possible. Vinified traditionally with slow maceration at low temperature, gentle clarification and bottling in late spring.

### TASTING NOTES

Subtle aromas of almond and acacia, complemented by fresh grape and honey notes. On the palate, the wine is soft and well-balanced with lovely length due to the freshness provided by the Chenin Blanc. Enjoy as an aperitif to share with friends. The perfect accompaniment to fish - both cooked and raw, Indian or Asian-inspired dishes, and even fruit-based desserts.



WE ARE TERROIR.  
WE ARE FAMILY.  
WE ARE LOIRE.



### WINEMAKERS

Benoit Dufour  
Laurent Saget

### TECHNICAL DATA

Alcohol  
12.5%



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