



SAGET LA PERRIÈRE

LA PERRIÈRE

SANCERRE 2018

BACKGROUND

The caves at Domaine de la Perrière were naturally carved 200 million years ago; The total surface is about 3,000 square meters (32,300 square feet). The caves are the ideal location to age the wines from the 106 acres of the estate's Sancerre vineyards, located in the districts of Bannay, Verdigny, Saint-Satur, Crézancy and Vinon. These terroirs are where Sauvignon Blanc can best express the symphony of its mineral and grassy aromas in harmony with the flinty soils to create powerful wines with impressive ageing potential.

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.

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

Sancerre Blanc, France

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINEMAKING & VINTAGE NOTES

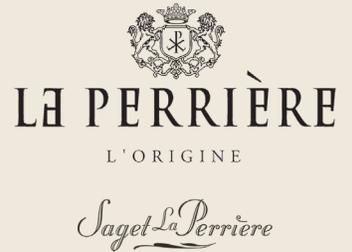
Grapes are hand and mechanically harvested. After pressing the grapes, the must is clarified for 48 hours at around 48-50°F. Once decanted, the wine ferments in stainless steel vats at low temperatures, never over 64°F to preserve the aromas. We do not add any yeast in the must before the fermentation (Indigenous yeast).

AGEING

The wine is aged on fine lees for 3–4 months. We preserve maximum natural CO² before bottling to limit the addition of sulfites and to maintain freshness. The wine is usually bottled in March and aged at least five months in our cellar.

TASTING NOTES

The dress is yellow with gray highlights. The nose is intense, with notes of yellow peaches, mangoes, lemon, and also a hint of flowers, acacia and elderberry. The palate opens fully, suave and rich, then develops in persistent exotic fruits and citruses. The finish is fresh and pleasant, on orange zests. This wine will pair with fish in buttery sauce or creamy poultry dishes.



WINEMAKERS

Phillipe Reculet
Laurent Saget

TECHNICAL DATA

Alcohol
13%



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