



SAGET LA PERRIÈRE

DOMAINE DE LA PERRIÈRE

SANCERRE 2015

BACKGROUND

The caves at Domaine de la Perrière were naturally carved 200 million years ago. The caves are also 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, 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

Sancerre (Loire Valley), France

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINEMAKING & VINTAGE NOTES

Grapes are hand and mechanically harvested at the end of September. After pressing the grapes, the must is clarified for 24 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 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 3 months in our cellar.

TASTING NOTES

Pale yellow hue with grey highlights. Refined, delicate nose displaying floral notes of elderflower and acacia on first pour, then white fruit notes of peach and citrus aromas of lemon. On the palate, the fat, tightly-wound attack stays delicate and slender, supported by freshness and a pure minerality imparted by silica salts. The citrus expression of lemon zest recurs on the finish.

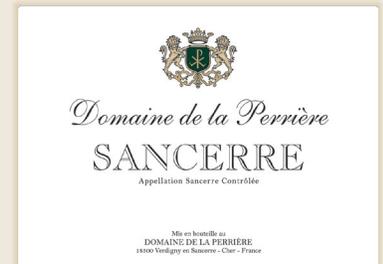
WINEMAKERS

Phillipe Reculet
Laurent Saget

TECHNICAL DATA

Alcohol
12.5%

SUGGESTED RETAIL PRICE:
\$25.99



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POINTS

DECANTER
September 2016

