

Domaine *des Grandes Espérances

In the heart of Touraine, in the village of Mesland, lies a wine estate unlike any other. Under family ownership for many years, the estate was completely redesigned and given a new name by Arnaud and Laurent Saget from the 2010 vintage. Domaine des Grandes Espérances is a modern-style and forward looking estate. It has subscribed to the Terra Vitis scheme which pioneers sustainable winegrowing in France. Although work on the estate is inspired by reason, pleasure is very much at its heart. The wines are generous, festive and full of charm and promise. The aptly-named Domaine des Grandes Espérances is certainly one of great expectations...

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Domaine des grandes Espérances



RAIZINZIN Grape juice

Grape Variety : Sauvignon Blanc or Gamay.

Easy going and fun loving, Raizinzin is a breed apart ! It would rather not « grow up » and decided to stop doing so at a point when most of its peers think the best life stage still lies ahead.

Raizinzin delights in its sugar and doesn't wish to see it turn into alcohol. « Let's drink without moderation! », is its motto. Its infectious cheerfulness will appeal to young and old alike, and those who enjoy it regularly are bound to become total « Raizinzin » fans !

Packing : 33cl bottle.

La Java des grandes Espérances



LA JAVA DES GRANDES ESPERANCES * Touraine

Grape variety : Sauvignon Blanc 100%, harvested in October at peak maturity, helped by an extremely sunny September.

Production technical data : Skin maceration for 12 hours, in order to extract the aromatic precursors, followed by pressing and then cold fermentation at around 15°C. The wine is matured on fine lees and stirred regularly, lending it a more unctuous tone.

Tasting notes : Pale gold colour with green highlights. The wine explodes on the nose with very typical Sauvignon Blanc aromas : exotic fruit intermingled with subtle blackcurrant leaf aromas. Very nice length on the palate, the white from Grandes Espérances is delicious and refreshing with notes of grapefruit peel blended with pineapple.



LA JAVA DES GRANDES ESPERANCES * Touraine

Grape variety : 100% Cabernet Franc, picked from mature vines over 30 years old. The grapes are harvested cold in mid-October, very early in the morning.

Production technical data : Skin maceration in the press for 4 hours in order to extract the aromatic precursors, followed by pressing and then fermentation at 16°C. The wine is matured on fine lees and stirred regularly, lending it a more unctuous tone.

Tasting notes : Strong salmon pink in colour, the rosé from Grandes Espérances is fragrant with fresh fruit (raspberry, red currant). Elegant, easy to drink and very fruity.



LA JAVA DES GRANDES ESPERANCES * Touraine

Grape variety Blend of Gamay 85% (light, soft fruity flavour) and Cabernet Franc 15% (robust, well-balanced). The grapes come from mature vines picked during the last week of October.

Production technical data : Cold maceration for 4 days before fermenting at around 20°C to extract the fruit, pumping over on a daily basis until it is semi-fermented. Post fermentation maceration for one week, with micro-oxygenation during the maturing process, enabling the wine to fully develop.

Tasting notes : With a pretty ruby colour, the red from Grandes Espérances develops very fruity aromas of very ripe red fruit (strawberry, raspberry, etc) that, on the palate, blend with slightly spicy. A very delicious, smooth and well structured wine with nice smooth tannin.

* screw cap bottles available



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Domaine des grandes Espérances



LE ROI SOLEIL
Touraine
- Sauvignon Blanc 100% -

Terroir/Grape varieties : The « Roi Soleil » comes from a 30 year old vineyard plot growing on clay loam soil. The Sauvignon Blanc grapes are picked under an early October sun, when fully ripe.

Production technical data : After harvesting low yields (35hl/h) by hand, our Sauvignons Blancs undergo 12 hours maceration on the skins and 48 hours cold storing in order to extract maximum aromatic matter. Fermentation then takes place in barrels used for 2 vintages. Aging is carried out in barrel with regular stirring up to re-suspend the fine lees and provide the wine with more nourishment.

Tasting notes : Wine with a superb, golden yellow sheen. The « Roi Soleil » develops very complex exotic fruit, vanilla and acacia notes on the nose. Smooth and delicious on the palate, and blessed with very mineral, vibrant length.



AURORE
Touraine
- Chenin Blanc 100% -

Terroir/Grape varieties : From a vineyard plot on flint clay, « Aurore » is 100% Chenin Blanc.

Production technical data : Harvesting is carried out by hand at the start of October. The harvested grapes then undergo maceration on the skins for 12 hours to concentrate the aromas as much as possible. The fermentation and aging take place entirely in barrels (of which 1/3 are new) for 18 months.

Tasting notes : Pale gold in colour, « Aurore » opens with white fruit, white flower and coconut aromas. Smooth and full on the palate, underpinned by a lovely mineral tautness.



LA NAINES BLANCHE
Touraine
- Chardonnay 100% -

Terroir/Grape varieties : A Chardonnay-dominant blend sourced from old vines grown on silica-clay soils.

Production technical data : We wait patiently until optimal ripeness is achieved. Hand picking allow us to select the grapes that have turned golden with the sun. After very gentle, slow pressing, the juice is racked then put into casks. Fermentation and maturing in casks that have been used for one or two wines lasts for eight months with regular stirring over the first few months so that the fine lees remain in suspension and further enhance the wine.

Tasting notes : Fairly light-hued with a lovely pale gold colour. Precise nose showing notes of white flowers, citrus and juicy, yellow-fleshed fruits. The palate echoes the nose. It is very slightly fat and marked by a real tension that imparts drive and beautiful balance.



LA NAINES ROUGE
Touraine
- Pinot Noir 100% -

Terroir/Grape varieties : Single-varietal Pinot Noir sourced from 25-year-old vines grown on silt over clay soils.

Production technical data : We wait patiently until the Pinot grapes achieve optimal ripeness. Hand picking allowed us to select the finest fruit. The crop then macerates for four days in small containers (open casks), partly as whole bunches. The wines are fermented at 20°C to extract maximum fruit flavour with daily punching of the cap in the same casks. Vatting lasts for one month then the wines are matured in casks (1/4 new) for 18 months.

Tasting notes : A wine with a ruby hue and dark purple highlights. Quite delightful nose brimming with fruit driven by black fruit coulis, blackberry, blackcurrant and strawberry jam notes. The palate is soft with a crunchy, juicy mouthfeel and very enjoyable & savoury fleshiness. The tannins are fine and silky with a nice bitterness.



LES AILES POURPRES
Touraine
- Cabernet Franc 100% -

Terroir/Grape varieties : « Les Ailes Pourpres » emerged on a beautiful October morning from a vineyard of Cabernet Franc planted on flint clay.

Production technical data : Hand harvesting enabled us to select the finest Cabernet Franc grapes for this wine. The harvested grapes were then macerated for 4 days in small containers (open barrels). Fermentation took place in the same barrels at 20°C to extract maximum fruit and the cap was punched daily. The wine spent one month in vat and was then aged in barrels (1/4 new barrels) for 18 months.

Tasting notes : The wine, displaying a beautiful ruby red colour, opens on the nose with dark fruit and spices and finishes with a slight touch of vanilla or even liquorice. Well structured and elegant on the palate, this wine is perfectly balanced with a long, fresh finish.



SUPERNOVA
Touraine
- Malbec 100% -

Terroir/Grape varieties : 100% Malbec wine from a 30 year old vineyard plot growing on clay loam soil.

Production technical data : After harvesting by hand, the grapes are de-stalked and go into stainless steel tanks. They remain in tank for three weeks with pumping over morning and evening during the first week, after which the cap is punched gently from time to time to prevent the extraction of too much tannin or bitterness. After de-vatting, « Supernova » undergoes 12 months aging in barrels used for 3 to 4 vintages.

Tasting notes : The wine displays a purple hue and is complex on the nose, with aromas of cherry, peony and spices, with a slight animal character. A delicious, supple wine in contrast to its South of France cousins. Lovely structure and « tight » yet fine tannins give this wine a nice, interesting finish.



SONGE D'UNE NUIT D'ÉTÉ
Vin de France
- Late harvest Chenin Blanc 100% -

Terroir/Grape varieties : « Songe d'une Nuit d'Été » is an extraordinary wine from a few rows of Chenin Blanc grown on clay loam soil.

Production technical data : He exceptional weather conditions in late autumn enabled us to make this late harvested wine.

We went through the vineyards twice, harvesting by hand, at the start and at the end of November. The botrytized Chenin Blanc grapes were then slowly and very gently pressed in a pneumatic press.

Natural fermentation and aging take place entirely in barrel.



LE GÉNIE ORANGE
Vin de France
- 100% Chenin Blanc -

Terroir/Grape varieties : A 100% Chenin Blanc grown on silica clays-soils.

Production technical data : After harvesting by hand, our Chenin Blanc grapes were put in small barrels for maceration for several weeks in order to give the wine structure and slight bitterness. Once devatted, the « Génie Orange » was aged for a few months in barrels that were used for 2 to 3 times.

Tasting notes : Pale orange color, the « Génie Orange » develops an intense nose of ripe fruits with notes of Angostura, plants and infused citrus. Somewhat disconcerting, the palate with peel of bitter orange aromas shows a finish slightly tight and tannic.



Domaine
des grandes
Espérances



ÉTOILE FILANTE
Fines Bulles de Touraine

Grape variety : Chenin Blanc 70%, Chardonnay 30%.

Production technical data : Separate, direct pressing of the different grape varieties with the wines blended after the 1st fermentation. 8 months' aging in stainless steel tanks and bottling with the addition of liqueur d'expédition. Aging sur latte (stocked on their sides) for a minimum of 12 months with the second fermentation in bottle.

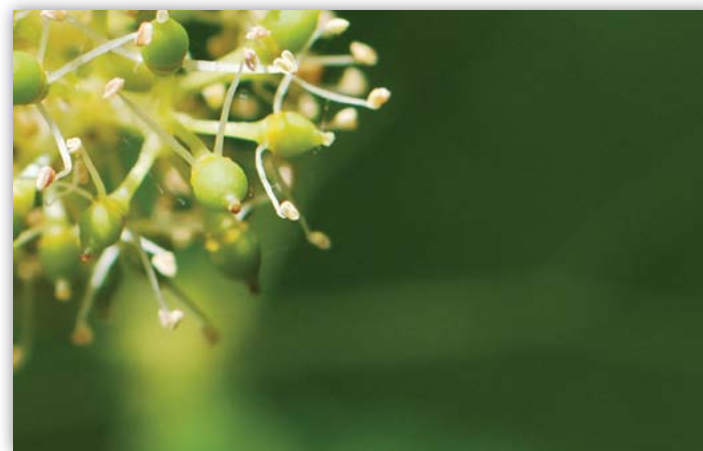
Tasting notes : This sparkling wine has very fine bubbles, the result of an aging period that is long for a sparkling wine. The ripeness of the Chardonnay grapes imparts the delicious, brioche notes tasted when the wine first enters the palate, then gives way to the freshness and acidity brought by the Chenin Blanc grapes.

ÉTOILE FILANTE
Fines Bulles de Touraine

Grape variety : Pinot Noir 60%, Pineau d'Aunis 20% and Cabernet Franc 20%.

Production technical data : Separate, direct pressing of the different grape varieties with the wines blended after the 1st fermentation. 8 months' aging in stainless steel tanks and bottling with the addition of liqueur d'expédition. Aging sur latte (stocked on their sides) for a minimum of 12 months with the second fermentation in bottle.

Tasting notes : Intense salmon pink colour. On the nose, the wine is an explosion of red fruit. Nice entry to the palate, the finesse of the bubbles brings out the delicious and very ripe fruit. The spicy, masculine finish makes Etoile Filante a sparkling wine of character.



Saget La Perrière
POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Domaine
des grandes
Espérances

CONSTELLATION
Crémant de Loire

Grape variety : A blend of Chenin Blanc and Chardonnay (50/50) grown on clay loam soil.

Production technical data : Exceptional weather conditions enabled us to make Constellation a vintage sparkling wine.

After being harvested by hand in small crates, the Chardonnay and Chenin grapes were pressed separately. They were then blended after the first cold fermentation. After 8 months ageing on the fine lees in stainless steel tanks, Constellation was bottled with the addition of the liqueur d'expédition. The aging period sur lattes (bottles stocked on their sides), with second fermentation in bottle, lasted 9 years before disgorging.

Tasting notes : Superb golden colour, this sparkling wine releases buttery, brioche and hazelnut aromas on the nose.

On the palate, the wine is full, complex and blessed with lovely length showing the minerality and acidity imparted by the Chenin. An extraordinary sparkling wine for lovers of great sparkling wines and vinous champagnes.

BARBULE
Crémant de Loire - Non dosé

Grape variety : 100% Chenin Blanc from flinty clay soils.

Production technical data : The grapes are harvested by hand, transported in 10kg crates and then slowly pressed. The juices undergo their first fermentation in stainless steel tanks and are aged for eight months on the lees before their second fermentation in bottle in the purest «méthode champenoise» (champagne method) tradition. Because our grapes are picked at perfect maturity «liqueur d'expédition» is not needed and we are able to produce an Extra-Brut sparkling wine. Ageing «sur lattes» lasts for a minimum of 24 months.

Tasting notes : The long ageing period results in very fine, delicate bubbles. On the nose, this crémant is complex and very typical of the Chenin Blanc grape variety, delivering light aromas of flowers and white fleshed fruit. Very fresh on entry to the palate, becoming more and more powerful, with a taut, saline finish.

