



Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin Blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

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

DE
MULONNIÈRE
Grands Vins de Loire

Chenin Blanc

Saget La Perrière



CHÂTEAU DE LA
Mulonnière



M DE MULONNIÈRE *
Anjou

Grape variety : Chenin Blanc 100%.
Soil : Sandy schist.

Vinification : Selection of the best grapes followed by a slow pressing to preserve all the subtlety of the Chenin Blanc. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending the different vats followed by the bottling during spring time.

Tasting notes : Our Chenin Blanc « M de Mulonnière » is an off-dry wine which is characterized by its natural delicacy. It reveals beautiful acacia, sweet almonds and citrus fruits notes. Its crispness and fruitiness along with its length give him a unique and rich profile.

Perfect food pairings :

Goes well with most appetizers and starters; however it is best with cooked fish as well as smoked salmon and smoked meats.

Best served chilled : 8 to 10° C.



M DE MULONNIÈRE *
Rosé d'Anjou

Grape variety : Cabernet Franc, Cabernet-Sauvignon, Grolleau et Gamay.
Soil : Schist and clay.

Vinification : Total de-stalking of the grapes; a proportion of the harvested grapes undergo skin contact maceration. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending followed by the bottling during spring time to preserve as much as possible its fruitiness.

Tasting notes : Our « M de Mulonnière » rosé opens with fruity notes such as redcurrant and raspberry. The great freshness on the palate is giving to the wine both crispness and generosity.

Perfect food pairings : A perfect pairing with tomato salads, barbecued meats, spicy foods or even cherry tart.
Serve at 8° C.



M DE MULONNIÈRE
Anjou

Grape variety : Cabernet Franc 100%.
Soil : Schist and clay.

Vinification : The Cabernet Franc grapes are manually selected to select the most beautiful grapes. Three weeks fermentation with soft extraction followed by aging in stainless steel tanks for several months to offer a wine with great fruitiness and soft tannins.

Tasting notes : With a deep red color, our Cabernet Franc « M de Mulonnière » offers strawberries, raspberries and blackcurrant leaves aromas. The palate is supple and soft with elegant tannins for a wine showing both structure and generosity.

Perfect food pairings : This wine will go perfectly with red meat, roast poultry and mild cheeses.

Serve between 15 and 16° C.

* screw cap bottles available



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



ANJOU VILLAGES
« *Rouge Baiser* »

Grape variety : Cabernet Franc - Cabernet Sauvignon.

Soil : Schist and schistose clay on the Coteaux de Layon sur Beaulieu.

Production technical data : After the dry summer and autumn that we enjoyed that year had turned the grapes beautifully ripe, we gently hand picked them to ensure they remained in optimum condition. After totally de-stalking the grapes, we carried out slow, gentle extraction over 21 days. The wine was matured in barrels (that had seen 1 vintage, 2 vintages and 3 vintages) until the end of 2010.

Tasting notes : The wine is magnificent in appearance, with a deep, dense garnet hue – very purple around the edges and nearly black in the centre of the glass.

Perfect food pairings : If decanted an hour earlier and served at room temperature (18-20°C), the wine should release its full range of aromas and display its opulent structure. Enjoy with juicy, red meats (rib of beef grilled over vine shoots, filet mignon, shoulder of lamb with rosemary) ; small feathered game (duck, etc) ; soft cheeses (Reblochon, farmhouse Brie, Saint Nectaire).



SAVENNIÈRES
« *L'Effet Papillon* »

Grape variety : Chenin Blanc 100%.

Soil : Schist and schistose clay, with spilite, schist and aeolian sand on the Plateau d'Epiré.

Production technical data : We wait until the grapes are overripe then we hand harvest them, going through the vines several times. We carry out skin-contact maceration for 12 hours before fermentation in oak casks and stainless steel tanks. The wine is aged for 9 months in barrels before being blended and bottled.

Tasting notes : Very pure appearance with golden highlights.

On the nose, we detect white fruit (quinces, peaches) and yellow fruit (apricots, mirabelle plums), followed by aromas created by the maturation process (oak, vanilla, sweet liquorice). On the palate, the wine is both fine and compact with white fruit aromas coupled with a touch of acidity, toning the wine at the end and giving it great length.

Perfect food pairings : After decanting, the wine's aromatic complexity and taste balance will make it a good match with a number of different dishes, including : fish or shellfish in a thick, creamy sauce ; pan-seared foie gras with cooked white fruit ; white meats in creamy sauces and sweetbreads ; truffled white pudding (sausage) ; hard cheeses (24 or 36 month-matured Comté, mature Mimolette).



ANJOU
« *Paradis Blanc* »

Grape variety : Chenin Blanc 100%.

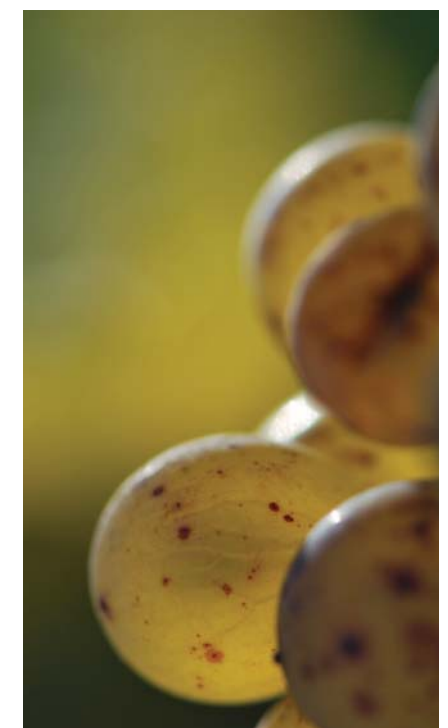
Soil : Schist and schistose clay.

Production technical data : We wait until both grape varieties are fully ripe. We then harvest them by hand, going through the vines several times, carry out skin-contact maceration and slow pressing before fermentation.

Tasting notes : Canary yellow appearance with brilliant, slightly green highlights.

On the nose, the wine releases linden and acacia aromas at first, followed by fresh white fruit (peaches, apricots, Granny Smith apples, pears, etc), with a touch of citrus further enhancing the complexity of the aromas. On the palate, we again find youth and complexity, within a smooth structure. The candied citrus (grapefruit, etc) on the finish reinforces and shows the natural bitterness of the Chenin Blanc grape.

Perfect food pairings : Served at a temperature of 10-12°C, this dry white wine will go well with : shellfish (lobsters and crayfish, grilled or in a sauce) ; fish, grilled or in creamy sauces ; all types of goat cheese (fresh, dry, ash-coated, warm or cold).



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



COTEAUX DU LAYON BEAULIEU - 37,5 cl
« A la Faveur de l'Automne »

Grape variety : Chenin Blanc 100%.
Soil : Schist and schistose clay, with some areas of pea gravel on the hilltops.

Production technical data : We wait until the grapes are overripe then we hand harvest them, going through the vines several times successively. We carry out slow, natural fermentation in barrel over several weeks, without yeasting. Fermentation is stopped when the perfect taste balance is achieved. The wine is aged in barrel for 10 months before being bottled.
Tasting notes : Bright, crystal clear appearance with a lovely intensity of colour. On the nose, the wine shows great olfactory purity, a mixture of fruit compotes, predominantly apricots and peaches. On the palate, the wine is soft and perfectly balanced, with exotic fruit notes (lychees, mangos, pineapples). A touch of acidity on the finish underpins this wine's freshness and provides a lift towards the end.

Perfect food pairings : Served at a temperature of 6-7°C, this wine can be enjoyed on its own and will also complement a number of dishes : goose or duck foie gras, half cooked or pan-seared ; blue cheeses ; white meats in creamy sauces and sweetbreads ; pear charlotte or hot tarte tatin.



QUARTS DE CHAUME
« Septième Ciel »

Grape variety : Chenin Blanc 100%.
Soil : Saint George, carboniferous and spilitic series of schists.

Production technical data : We wait until the grapes are overripe before picking them by hand, going through the vines several times. Pressing is slow and gentle in order to respect the grape berry. This is followed by slow, natural fermentation in barrel lasting several weeks (without yeasting). The wine is then matured in barrels (that have seen 1 vintage, 2 vintages and 3 vintages) for 10 months before being bottled.

Tasting notes : The appearance is a shimmering, canary yellow with golden highlights. On the nose, the wine expresses itself in successive waves... On entry, it releases candied citrus (grapefruit, lemons, etc) aromas, then apricots, peaches and quinces emerge from a soft, predominantly vanilla, background, with elegant, very « toasted » oak. On entry to the palate, the wine is very compact and crisp with candied mandarin notes. It has a lovely mellow structure with a fresh, nervy, mineral finish.

Perfect food pairings : Serve at a temperature of 6 to 7°C. The wine can also be decanted for a few hours, after which it is the perfect companion to : goose or duck foie gras, half-cooked or pan-seared ; blue cheeses (Fourme d'Ambert, etc) accompanied by a slice of pear poached in the same wine ; apricot and marzipan tarts.

CABERNET D'ANJOU
« La Vie en Rose »

Grape variety : Cabernet Franc (50%) and Cabernet Sauvignon (50%).

Soil : Schist and schistose clay.
Production technical data : We wait until the grapes reach full maturity. The harvested grapes are totally de-stalked and a proportion of them undergo skin-contact maceration, followed by low temperature fermentation at 15 to 16°C, until we obtain the right balance. The wine is aged for a few months in tank and bottled in spring.

Tasting notes : Bright salmony hue. Redcurrant- and raspberry-type red berry aromas, with a hint of amylic aromas when young. A nice fresh wine that can be enjoyed with any meal.

Perfect food pairings : Served at a temperature of 8-9°C, this wine will go well with : cold meat cuts ; barbecued meats ; red berry desserts (strawberry charlotte, blueberry tarts, pana cotta with raspberry coulis, etc).



POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



DIVINE IDYLLE
Crémant de Loire

Grape variety : Chardonnay (50%) and Pinot Noir (50%).
Soil : Schist and schistose clay.

Production technical data : « Divine Idylle » is made to a traditional old method. What distinguishes it from a classic Crémant is that the grapes are picked at an optimal level of maturity which enables the wine to be aged without the addition of sugar. After the harvest, we only keep the first juices, which undergo double fermentation, the Chardonnay in double-barrel and the Pinot in vat. The wine is then cooled and filtered to retain enough sugar for the second fermentation in bottle. After disgorging, the Crémant is lightly dosed with an old vintage Coteaux du Layon from the Château. Only 1,500 bottles were produced in the first year.

Tasting notes : Discreet and elegant, the nose develops radiating notes of hazelnuts, almonds, toast, candied fruit and light spices. « Divine Idylle » is a mature sparkling wine with distinct, fruity aromas. Its fine bubbles give it a delicate lift. It is vinous on the palate, with the Chardonnay adding finesse and freshness and the Pinot Noir, smoothness and body. The fruit on the nose comes through again on the palate as it evolves. The finish is long, fresh and pleasant.

Perfect food pairings : Served at a temperature of 10-12°C, this gastronomic Crémant can be enjoyed as an aperitif, but also goes well with food. Try it with Parmesan cheese straws, pan-fried sea scallops with celeriac, or poached confited foie gras, served with turnip chutney. After a few years' ageing, it will pair beautifully with fattened hen stuffed with truffles.



BONNIE & CLYDE
Crémant de Loire - Brut nature millésimé

Grape variety : Chardonnay (50%) and Pinot Noir (50%).
Soil : Schist and schistose clay.

Production technical data : Once the Chardonnay and Pinot Noir grapes have achieved optimal ripeness, they are picked entirely by hand. The Chardonnay juices are very gently cold-pressed to fully preserve subtlety of aroma and then put into new oak casks. The Pinot Noir juices are put into tanks for their initial fermentation then cooled and filtered to retain sufficient sugar for the second, bottle fermentation. The blend spends at least four years in the cellar before disgorgement to enhance elegance and aromatic complexity. « Bonnie & Clyde » has no added dosage and is therefore a dry, natural zero dosage sparkling wine.

Tasting notes : Brilliant gold hue with fine, delicate bubbles. Very elegant, floral nose offering up notes of herbal tea, linden and white fruits. A full-structured palate shows suggestions of candied white fruits whilst the finish is marked by lengthy aromatic persistency and minerality stemming from schist soils.

Perfect food pairings : Served at a temperature of 10-12°C, our blend is the perfect partner for full-flavoured foods such as game, truffles, caviar or the finest soft cheeses. It deserves to be decanted before serving to aerate.