

# LE DOMAINE

## POUILLY-FUMÉ

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*Saget*

The Pouilly-Fumé «Domaine Saget» is the result of the coming together of the Saget family's best terroirs. Four prestigious parcels, including Les Chantalouettes and Les Vaurigny, go in this blend.

**Grape variety :**  
Sauvignon 100% .

**Soil :**  
Kimmeridgian marls.

**Production technical data :**  
Picked only at optimum maturity, the grapes undergo direct pneumatic pressing. Cold settling over 48 hours. 9 months aging on the fine lees. Bottle- aged for 6 to 8 months in our aging cellars before being released for sale.



**Tasting notes :**

Pale gold in colour with yellow highlights. Powerful aromas of white flowers mixed with honey and exotic fruits, on the nose. On the palate, we find aromas of pear and peach mixed with grapefruit and guava against a very soft background, which is none the less enhanced by a fresh, mineral note due to notable slight acidity.

Serve at a temperature between 10 and 12°C

*Saget-La Perrière*

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET