

LE DOMAINE

Saget

Les Sablons

POUILLY-SUR-LOIRE

A guest of honour on Parisian tables in the 20th century because of its “eating grape” aromas and taste, the Chasselas was the predominant grape variety in the Pouilly wine region for many years. The gradual appearance of Sauvignon Blanc in the vineyards led growers to replace their Chasselas vines by the Sauvignon which they thought to be more suitable for the production of quality wines.

Fortunately, some growers hung on to small plantations of Chasselas, thereby helping perpetuate a decades-long tradition.

Today Domaine Saget is proud to be among the few “die-hards” and invites you to try its 100% Chasselas wine : Pouilly-sur-Loire “Les Sablons”.

Vineyard known as :

Les Sablons.

Grape variety :

Chasselas 100%.

Soil :

Chalky and Silicious.



Production technical data :

The grapes are carefully pressed before undergoing fermentation in new oak barrels. Aging then takes place on the fine lees for 9 months in the same barrels with regular stirring. After bottling, the wines are then stored for 8 months in our aging cellars before being released for sale.

Tasting notes :

Pale gold colour wine with yellow highlights. Fine and complex on the nose, the wine combines white fruit, mirabelle plum and almond notes. Taut and “lofty”, this pure, fine wine combines fruit and the minerality derived from the limestone soil, to achieve perfect balance.

Yield :

30 hl/ha.

Production :

930 bottles.

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET