



LA PERRIÈRE

L'ORIGINE

The caves at La Perrière, which were formed naturally 200 million years ago, allow visitors to embark on a magical, not-to-be-missed journey back in time to the very beginnings of Mother Earth. The Saget family has great respect for the history and identity of these timeless surroundings and decided to turn them into a temple dedicated to the Sauvignon Blanc and Pinot Noir grape varieties. In so doing, it aims to unravel and reveal the mysteries they hold within them. The La Perrière wines exemplify a straightforward approach to grape varieties, as evidenced by one of the house's flagship labels, La Petite Perrière. The Classics on the other hand demonstrate the purity and minerality of terroir-driven Sauvignon Blanc and Pinot Noir from appellations whilst the Icons – namely the Mégalithe & Sacrilège labels – take the grape varieties to another level, that of fine wines with great ageing potential.

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



La Petite
PERRIERE

We drew our inspiration from the generations who came before us and from them gained our deep understanding of the Central Loire grape varieties. With our mastery of these grape varieties, we naturally wanted to bring out all the facets of their character to reveal their full potential.

With love and rigour, our winemakers set out to conquer France's best Sauvignons and Pinots Noirs in order to make wines with perfect balance, combining richness and elegance. Through this meticulous selection of grapes, combined with the skill of men, we were able to create one of Saget La Perrière's flagship wines, La Petite Perrière.



LA PETITE PERRIÈRE
Sauvignon Blanc

Grape variety : Sauvignon Blanc 100%.
Tasting notes : Lovely intense, pale gold colour. On the nose, there is an explosion of very ripe, yellow and exotic fruit aromas. Clean and refreshing on the palate with notes of melon and a mineral frame.
This wine can be enjoyed when young but will also age well for 1-2 years after bottling.

Serve at a temperature of 10°C



LA PETITE PERRIÈRE
Pinot Noir

Grape variety : Pinot Noir 100%.
Tasting notes : Bright, pale pink colour with light raspberry coloured highlights. On the nose, the wine develops subtle aromas of raspberry and morello cherry with hints of rose petals. Fresh and lively on the palate where we again find the fruity, floral aromas against a mineral backdrop.

This wine can be enjoyed when young but will also age well for 1-2 years after the bottling date.
Serve at a temperature of 9°C



LA PETITE PERRIÈRE
Pinot Noir

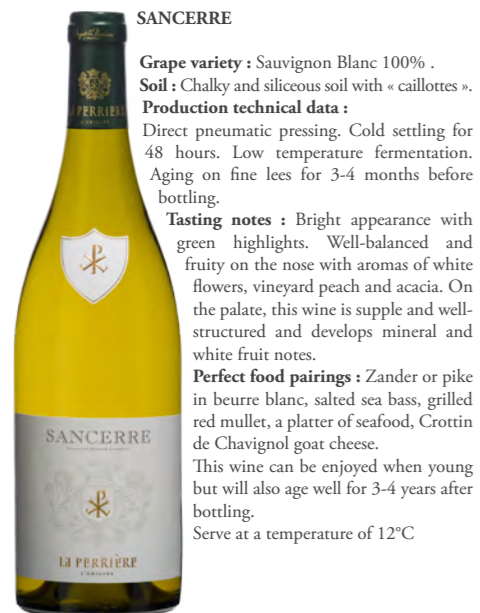
Grape variety : Pinot Noir 100%.
Tasting notes : Dense, pretty ruby colour with a slightly orange rim. Typical Pinot Noir fragrances on the nose, soft vanilla, laced with violet. Immediately vinous and concentrated on entry to the palate, this is a lovely big wine with a long finish with fruity, slightly camphor, notes.

This wine can be enjoyed when young but will also age well for 2-3 years after the bottling date.
Serve at a temperature of 13°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



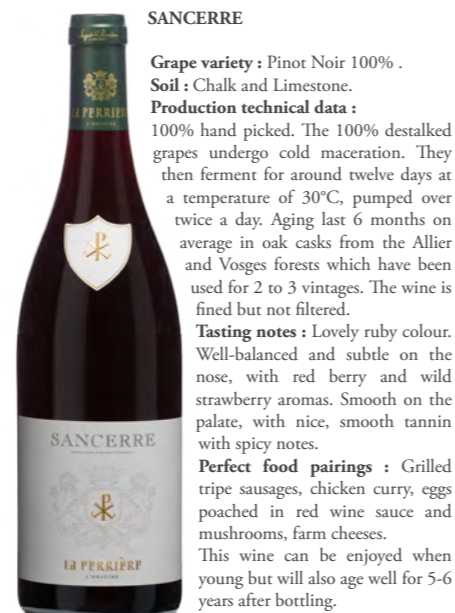
SANCERRE

Grape variety : Sauvignon Blanc 100% .
Soil : Chalky and siliceous soil with « caillottes ».
Production technical data :
 Direct pneumatic pressing. Cold settling for 48 hours. Low temperature fermentation. Aging on fine lees for 3-4 months before bottling.
Tasting notes : Bright appearance with green highlights. Well-balanced and fruity on the nose with aromas of white flowers, vineyard peach and acacia. On the palate, this wine is supple and well-structured and develops mineral and white fruit notes.
Perfect food pairings : Zander or pike in beurre blanc, salted sea bass, grilled red mullet, a platter of seafood, Crottin de Chavignol goat cheese.
 This wine can be enjoyed when young but will also age well for 3-4 years after bottling.
 Serve at a temperature of 12°C



SANCERRE

Grape variety : Pinot Noir 100% .
Soil : Chalk and Limestone.
Production technical data :
 100% hand picked. This rosé comes from 50% saignée (bled juice) and 50% direct pressing. Low temperature fermentation followed by aging in stainless steel tanks before bottling.
Tasting notes : Radiant, slightly salmon colour. Fresh on the nose with aromas of candied apricot and wild strawberry. Refreshing and mineral on the palate, with rose petal notes.
Perfect food pairings : Tomato salad, skewers of pork, potted belly of duck. This wine can be enjoyed when young but will also age well for 1-2 years after bottling.
 Serve at a temperature of 10°C



SANCERRE

Grape variety : Pinot Noir 100% .
Soil : Chalk and Limestone.
Production technical data :
 100% hand picked. The 100% destalked grapes undergo cold maceration. They then ferment for around twelve days at a temperature of 30°C, pumped over twice a day. Aging last 6 months on average in oak casks from the Allier and Vosges forests which have been used for 2 to 3 vintages. The wine is fined but not filtered.
Tasting notes : Lovely ruby colour. Well-balanced and subtle on the nose, with red berry and wild strawberry aromas. Smooth on the palate, with nice, smooth tannin with spicy notes.
Perfect food pairings : Grilled tripe sausages, chicken curry, eggs poached in red wine sauce and mushrooms, farm cheeses.
 This wine can be enjoyed when young but will also age well for 5-6 years after bottling.
 Serve at a temperature of 14°C



**SANCERRE
« Silex »**

Grape variety : Sauvignon Blanc 100% .
Soil : Silica.
Production technical data :
 After cold static settling for 48 hours, the clear must ferments in temperature controlled vats between 18 and 22°C for around ten days.
 Three weeks later, we start to pump over the fine lees to give the wine freshness, fat and finesse. This phase lasts five months.
Tasting notes : La Perrière Silex, with its bright appearance, is a fine, well-balanced, fruity wine with aromas of citrus and gun flint. On entry to the palate, the wine is fat, marked by very mature, supple and sophisticated substance.
Perfect food pairings : Perfect with fish from the Loire River, salmon trout, turbot in beurre blanc, sea bream, salmon and Crottin de Chavignol goat cheese.
 Serve at a temperature of 12°C



**SANCERRE
« Caillottes »**

Grape variety : Sauvignon Blanc 100% .
Soil : Caillottes.
Production technical data :
 Grapes are both hand and mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 24 hours at around 8-10°C. Once decanted, wine ferments in stainless steel vats at low temperatures, never over 18°C to preserve all the natural aromas. The wine is aged on fine lees for 8 months and is usually bottled in May. The wine aged at least 5 months in the cellar.
Tasting notes : Bright yellow color with grey tints. On the nose, a good intensity and complexity through exotic fruits (mango, lychee) and small red fruits (strawberry, redcurrant, blackcurrant) aromas. After a round and smooth attack on the palate, this wine offers a wide range of aromas. Pleasant, harmonious and generous, this wine is the ideal reflection of the limestone soils.
Perfect food pairings : Perfect with cheese appetizers (pie) or butter sauce fish dishes.
 Serve at a temperature of 12°C




LA PERRIÈRE
L'ORIGINE



SANCERRE
« Mégalthé »

Grape variety : Sauvignon Blanc 100% .
Soil : Silica.

Production technical data :

After a gentle pressing, 40% of the must is fermented in new 300 litre oak barrels from Allier. The wine stays in barrel for 8 to 9 months and the lees are stirred regularly to give the wine weight and complexity. To preserve the character of Sauvignon Blanc, the other 60% of the must is vinified and matured with a particular care in steel vats.

Tasting notes : This wine, which is well rounded with notes of ripe fruit and light vanilla, shows an astonishing fullness in the mouth. This incredible complexity will develop even more over the years. There is great fineness and delicacy which create a rare wine.

Perfect food pairings : This wine best accompanies the most refined of dishes, such as lobsters or prawns. After several years of ageing, it will be the ideal accompaniment to fried foie gras.

Serve at a temperature of 13°C



SANCERRE
« Sacrilege »

Grape variety : Pinot Noir 100% .
Soil : Chalk and limestone.

Production technical data :

Harvesting is carried out by hand with a meticulous first sorting of the grapes carried out in selected parcels of old vines. Once they arrive in the cellars, the grapes are unloaded from the vibrating bins and sorted again, this time on a table where six people select only the very best grapes. Fermentation takes place over 3 weeks in stainless steel tanks used exclusively for the purpose. The cap is left uncovered and punched through at the start of the vatting period followed by regular pumping over operations throughout the alcoholic fermentation period. The wine is then aged in 300L oak barrels for a minimum of 12 months.

Tasting notes : The wine develops aromas of black cherries, blackcurrants and crushed blackberries. Full and generous on the palate with a slightly spicy finish. Very good length with lovely balance and very silky tannins.

Perfect food pairings : It will go perfectly with a nice cut of beef, spicy chicken or duck à l'orange. After a few years' ageing, it will make a lovely match for filets of cod or red mullet served with ratatouille.

