

Saget La Perrière



POUILLY ~ SANCERRE ~ TOURAINE ~ ANJOU ~ MUSCADET

Portfolio





Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



Jean-Louis SAGET and his sons, Arnaud & Laurent.

« If ever a river and the surrounding landscapes encapsulated the French national identity and lifestyle, it would surely be the Loire and the wine regions that line it. Stretching from one side of the country to the other, the river of kings has been the homeland of our family for nine generations.

Originally from Pouilly-sur-Loire, we decided over twenty years ago to head off in search of other treasures that our beautiful wine region could offer. Over the years, our quest led us along both banks of the river, reaching out to local winegrowers and terroirs.

We invite you to discover the gems we found on our journey and hope to share with you our passion for one of France's finest wine regions. »

The Saget Family

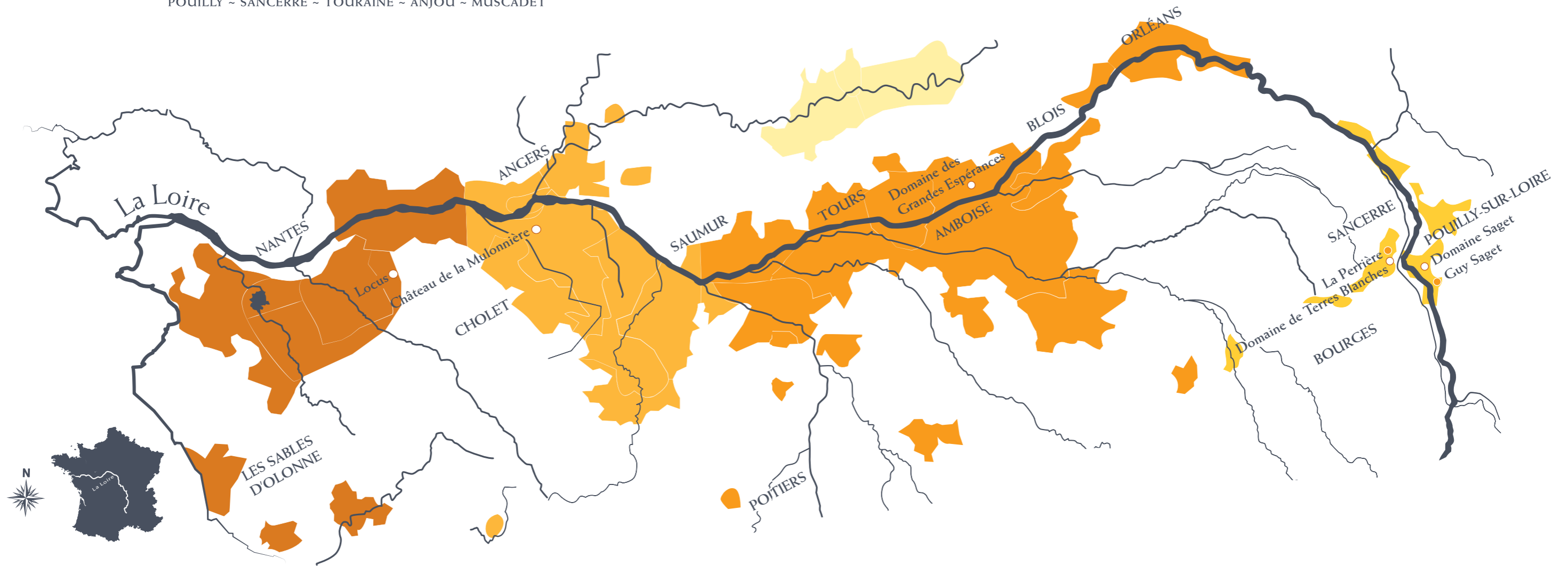


Saget La Perrière

POUILLY ~ SANCERRE ~ TOURAINE ~ ANJOU ~ MUSCADET

DEPUIS 1790
GUY SAGET
 AMBASSADEUR DE LOIRE


LA PERRIÈRE
 L'ORIGINE



Au fil de Loire

True to its values, the Saget Family offers an introductory journey along the Loire through its two signature labels Guy Saget and La Perrière, as well as its estate wines : Domaine Saget in Pouilly-sur-Loire, Domaine de Terres Blanches in Bué-en-Sancerre, Domaine des Grandes Espérances in Mesland in Touraine and Château de la Mulonnière in Beaulieu-sur-Layon in Anjou.

Guy Saget and La Perrière labels are designed to appeal to wine lovers seeking an introduction to the world of Loire wines, whilst the estates offer the chance to truly immerse oneself in the subtlety and diversity of our terroir wines. For those who would like to extend the experience, Maison Saget La Perrière offers breaks in one of its two Sancerre hotels and the opportunity to take part in regional tourist and gourmet food activities via its Loire & Terroirs getaways.





Le Domaine Saget
Pouilly-sur-Loire



LE DOMAINE

Saget

A POUILLY SUR LOIRE

Domaine Saget is the ultimate illustration of a deep-rooted desire by the Saget family to perpetuate traditions spanning nine generations dedicated to the vine's finest offerings. It brings together approximately a dozen hectares of family vineyards in the best locations, spread impeccably amongst the appellation's most prestigious localities that are Les Vaurigny, Les Chantalouettes, Les Fougères and Les Roches, most of which are home to Kimmeridgian clay-limestone marl soils. Archetypal Pouilly Fumé wines are made in the fully temperature-controlled stainless steel tanks, then bottled after ageing on fine lees for 6 to 8 months in order to impart maximum complexity and structure. Minerality, roundness, fruitiness and elegance are the hallmark features of Domaine Saget wines.

Saget-La Perrière

POUILLY - SANCERRE - TOURAIN - ANJOU - MUSCADET



LE DOMAINE *Saget*
A POUILLY SUR LOIRE



POUILLY FUMÉ
« *Le Domaine Saget* »

Grape variety : Sauvignon Blanc 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.



POUILLY FUMÉ
« *Les Roches* »

Grape variety : Sauvignon Blanc 100%.
Soil : Ground limestone and rocks.
Production technical data : The vinification of this top of the range wine is more traditional and meticulous. Slow, steady fermentations preserve this grape variety's natural floral and mineral aromas.
Tasting notes : A crystal clear, wine with gold tinged with green highlights. A wonderfully strong olfactory expression of white flowers. An elegant, refined wine with lovely length on the palate. Spirited, on entry to the palate, then evolving to yellow fruit. A slight exotic side adds to the complexity of this wine.
 Serve at a temperature between 8 and 12°C.



POUILLY SUR LOIRE
« *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.





La Perrière



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 - TOURAIN - 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

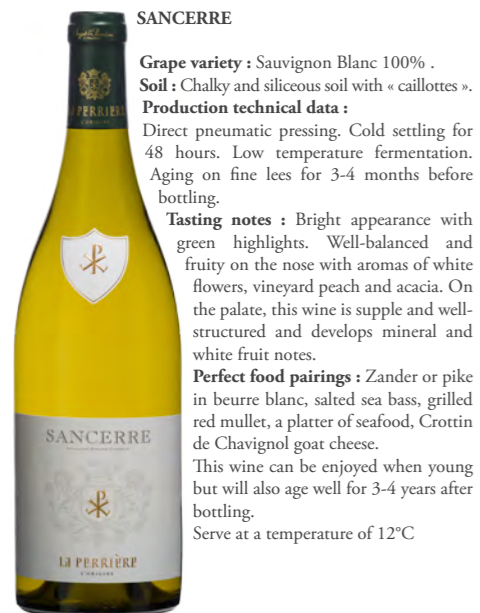
Grape variety : Pinot Noir 100%.
Tasting notes : Dense, pretty ruby colour with a slightly orange rim. Typical Pinot Noir fragrances on the nose, soft vanilla, laced with violet. Immediately vinous and concentrated on entry to the palate, this is a lovely big wine with a long finish with fruity, slightly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



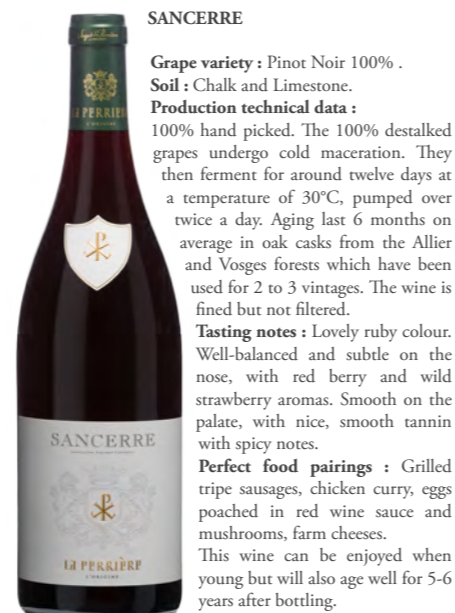
SANCERRE

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
« Mégalithe »

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
« Sacrilège »

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.

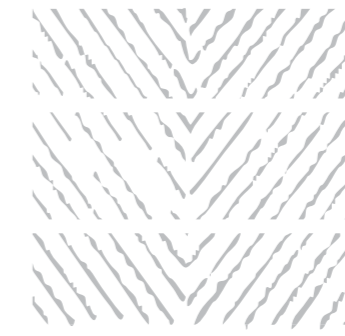
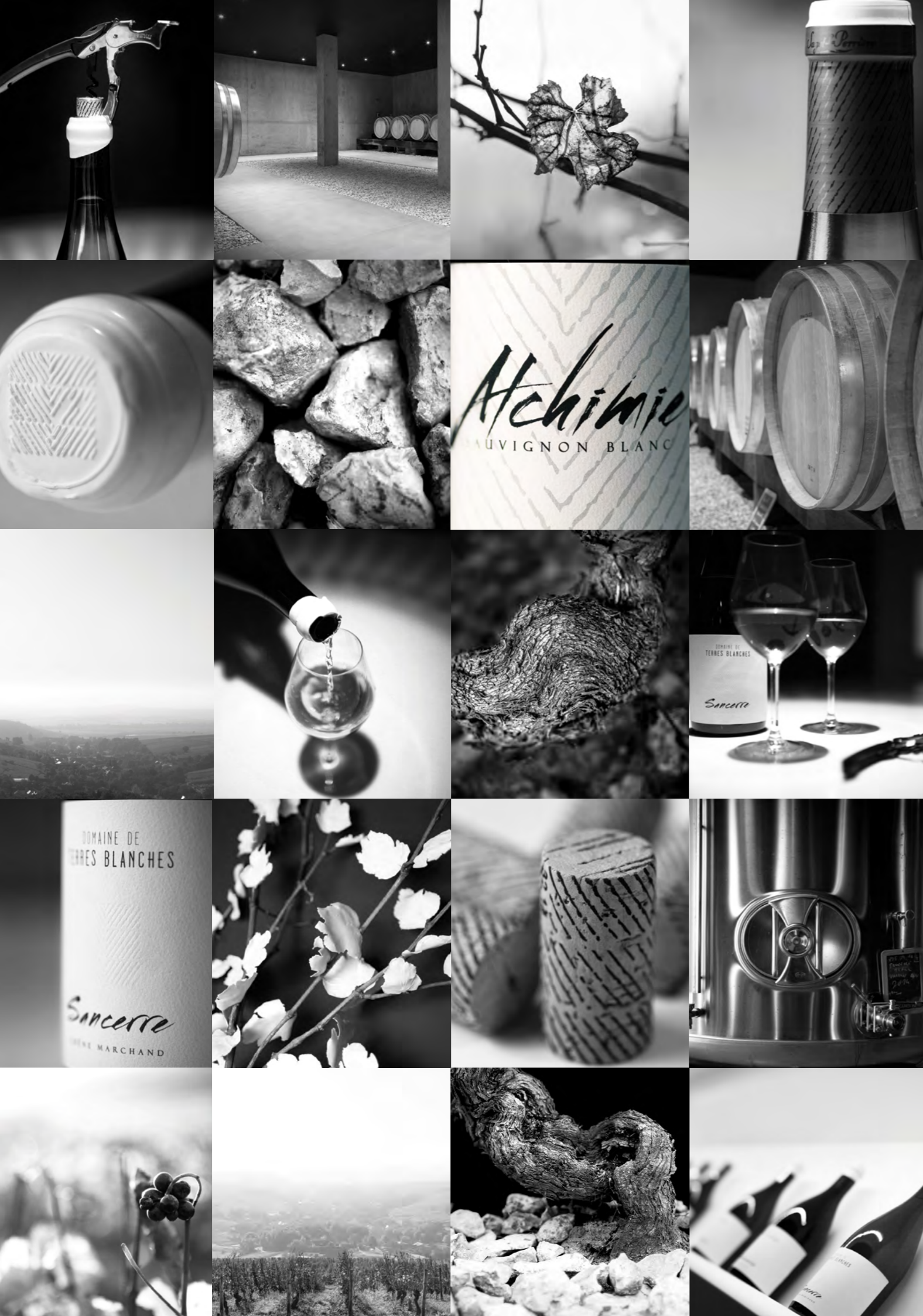
Tasting notes : The wine develops aromas of black cherries, blackcurrants and crushed blackberries. Full and generous on the palate with a slightly spicy finish. Very good length with lovely balance and very silky tannins.

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.





 **Domaine de
Terres Blanches**
Bué-en-Sancerre



DOMAINE DE TERRES BLANCHES

· B U É - E N - S A N C E R R E ·

Domaine de Terres Blanches embodies Maison Saget La Perrière's desire to produce great wines and symbolises an attachment to quality that has driven the Saget family for several generations. Like a facet rough gemstone, it took expert craftsmanship – namely by consultant Stéphane Derenoncourt's team – to draw the quintessential qualities from the estate's magnificent vineyards. The driving force behind the project, Stéphane and his team were convinced of the potential at Domaine de Terres Blanches and they successfully enhanced the mineral expression of the estate's white wines and the delicacy of its reds through painstaking work in the vineyards and on the soils.

The property boasts three Central Loire appellations and offers a true rendition of Sauvignon Blanc sublimated in the Sancerre, Pouilly-Fumé and Coteaux du Giennois appellations.

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



DOMAINE DE
TERRES BLANCHES
BUÉ-EN-SANCERRE



COTEAUX DU GIENNOIS *
« Alchimie »

Grape variety : Sauvignon Blanc 100%.

Soil : The surface area of our white Coteaux du Giennois vineyards is 13 hectares. It is located in the district of Bonny-sur-Loire and planted on siliceous clay soil terraces overlooking the Loire river.

Production technical data : After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days in order to bring out the freshness of the Sauvignon. The wine is then aged in vat on its fine lees for 4-6 months.

Tasting notes : Lovely floral and white fruit aromas. Light, tender and delicious on the palate, this wine offers a lively and harmonious background.

Food-wine pairings : Excellent served as an aperitif, it may also be enjoyed with fish terrines or a cheese tart.

Serve at a temperature of 8/10°C.



COTEAUX DU GIENNOIS *
« Alchimie »

Grape variety : Pinot Noir 70% and Gamay 30%.

Soil : The surface area of our red Coteaux du Giennois vineyards is 3 hectares. It is located in the district of Bonny sur Loire and planted on siliceous clay soil terraces overlooking the Loire river. The average age of the vines is 15 years.

Production technical data : The grapes are picked at optimum maturity. Fermentation starts after a cold pre-fermentation maceration. The wine remains in vat for around 15 days, with regular pumping over operations carried out each day. It is then aged in vats for 6-8 months in order to keep the fruity character of the wine.

Tasting notes : Dominant red berry aromas with a few hints of pepper. These are confirmed on the palate, where harmony is created by the wine's fullness and mellow tannins.

Food-wine pairings : An excellent accompaniment to roasted meat or more spicy dishes.

Serve at a temperature of 13°/14°C.



POUILLY FUMÉ

Grape variety : Sauvignon Blanc 100%.

Soil : Our parcel is located on Kimmeridgian marl-type clay-limestone soil.

Production technical data : After a cold settling, alcoholic fermentation takes place in vats and lasts about 20 days. The wine is then aged on the fine lees for 6 months.

Tasting notes : This wine displays a golden colour with green highlights. It is subtle on the nose with aromas of gun flint, Golden Delicious apple and acacia. Well-balanced on the palate, the wine has a lovely fresh finish.

Food-wine pairings : It will go well with small Loire fish fried in batter, grilled prawns or lamb curry.

Serve at a temperature of 8/10°C.




DOMAINE DE
TERRES BLANCHES
BUÉ-EN-SANCERRE



* screw cap bottles available



SANCERRE

Grape variety : Sauvignon Blanc 100%.

Soil : Our 12-hectares of white Sancerre vineyards are mainly made up of parcels situated in the commune of Bué, as well as Sancerre and Amigny. The predominantly limestone soil consists of « Caillottes », the typical hard limestone found in the Sancerre area, and « Terres Blanches » (white stones).

Production technical data : After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days. The wine is then aged in vat on its fine lees for 6 months.

Tasting notes : The aromas express themselves through floral notes and hints of citrus. This pleasant, smooth wine possesses lingering fruity aromas.

Food-wine pairings : Our Sancerre white will pair well with shellfish, seafood, sushi or goat cheese omelette.

Serve at a temperature of 8/10°C.



SANCERRE

Grape variety : Pinot Noir 100%.

Soil : Our small vineyard of Sancerre rosé are mainly found in the district of Bué, and grow on « caillottes » (hard limestone) and « Terres Blanches » (white stones) terroir.

Production technical data : Our Sancerre rosé is obtained by direct cold pressing. The resulting juice is clarified by static settling and fermented at low temperature in temperature-controlled vats. This rosé then undergoes a few months ageing in vat to keep its fruity character.

Tasting notes : Red currant in colour and red currants on the nose, hence a fruity wine, which is full of finesse on the palate, characterized by beautiful fat.

Food-wine pairings : These qualities make this wine a good partner for spicy cuisine (chicken curry) or a convivial dish of penne pasta in Bolognese sauce.

Serve at a temperature of 8/10°C.



SANCERRE

Grape variety : Pinot Noir 100%.

Soil : Our small vineyard of Sancerre red is planted on « caillottes » (hard limestone) and « Terres Blanches » (white stones) soils and is located in the district of Bué.

Production technical data : After being picked by hand, the grapes are fully destemmed and sorted for a second time, on a sorting belt, before going into vat. Fermentation follows after a cold pre-fermentation maceration. Extraction is obtained by punching down and pumping over operations throughout the short 15-day maceration period. Half of the wines are then aged in vat and the other half in barrels previously used for 2 or 3 vintages.

Tasting notes : On the nose, the wine expresses red fruit aromas. On the palate, the wine is firm and long, with some light, smooth tannins, which will give the wine a few years' aging potential.

Food-wine pairings : This wine will be enjoyed with roast pigeon or grilled rabbit.

Serve at a temperature of 13/14°C.




 DOMAINE DE
 TERRES BLANCHES
 RUE-EN-SANCERRE



SANCERRE
« Le Vallon »

Grape variety : Sauvignon Blanc 100%.
Soil : This wine comes from the « Le Vallon » vineyard plot covering 2ha 76a. The average age of the vines, planted in caillotes soil, is 25 years.
Production technical data : After a very gentle pressing, this single vineyard selection of hand-picked grapes is fermented in temperature-controlled stainless steel vats for around 20 days. The wine is aged for 8 months on the lees to endow it with fat and finesse.
Tasting notes : This intensely aromatic wine shows aromas of citrus and white peaches. On the palate, it is full, fat and clean, finishing with mineral notes and lovely length.
Food-wine pairings : It will pair perfectly with grilled fish, Crottins de Chavignol goat's cheese, skewers of Tandoori chicken, sushi and sashimi. Serve at a temperature of 10/12°C.



SANCERRE
« Chêne Marchand »

Grape variety : Sauvignon Blanc 100%.
Soil : This wine comes from the « Le Chêne Marchand » vineyard that covers less than one hectare (68a 50ca). This exceptional terroir is made up of tufa chalk and the average age of the vines is 30 years.
Production technical data : The hand-picked grapes are pressed in whole bunches and then half are vinified in stainless steel and the other half in barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.
Tasting notes : The wine is rich and powerful: first of all on the nose, where we find a concentration of ripe fruit, vanilla and honey aromas, then on entry to the palate, where the wine is soft and full, then elegant and fine, with long lasting aromas. This « Chêne Marchand » is characterized by its explosion of flavours and its excellent aging potential.

Food-wine pairings : Lobsters and crayfish would pair well with this « Chêne Marchand ». Serve at a temperature of 10/14°C.



SANCERRE
« Bellechaume »

Grape variety : Sauvignon Blanc 100%.
Soil : This wine comes from our « Bellechaume » parcel which has a surface area of 1.42 hectares. The average age of the vines, planted in « Terres Blanches » (white stones) soils, is 25 years.
Production technical data : The hand-picked grapes are pressed in whole and then half are vinified in stainless steel and the other half in oak barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.
Tasting notes : This stylish, elegant wine shows the stamp of its terroir. On the nose, aromas of white flowers predominate against a mineral backdrop. Energetic and very fine on the palate, the wine offers a lovely array of white-fleshed fruits and citrus aromas before giving way to a long, precise finish.

Food-wine pairings : This wine will pair well with sea scallops. It is also a perfect match with Loire River pike-perch or Crottins de Chavignol goat's cheese. Serve at a temperature of 10/14°C.



SANCERRE
« La Louisonne »

Grape variety : Pinot Noir 100%.
Soil : This wine comes from a vineyard plot known as « La Louisonne » with caillotes soil. Located in the district of Bué-en-Sancerre, it only covers 44 acres. The vines are 40 years old on average.
Production technical data : Harvesting is carried out entirely by hand with a careful sorting of the grapes, a proportion of which will be destemmed in the winery. Fermentation takes place in open stainless steel vats for 3 weeks. Punching down operations are performed at the start of the maceration, with pumping over carried out throughout the alcoholic fermentation process. The wine is aged in new oak barrels and barrels previously used for 1 vintage, for a minimum of 10 months.
Tasting notes : This wine offers up ripe red fruit and black cherry aromas, against a backdrop of smooth oak. Big and rich on entry to the palate. The wine is well-balanced, with refined substance and a lovely long finish.

Food-wine pairings : With its smoothness and body, this wine will go perfectly with beef and small feathered game, such as pheasant with Chanterelle mushrooms. Serve at a temperature of 12/14°C.





 **Domaine des
Grandes Espérances**
Mesland

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. Contemporary and forward-looking, the Domaine des Grandes Espérances is currently in organic conversion. 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 ESPÉRANCES * 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 ESPÉRANCES * 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 ESPÉRANCES * 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.



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 NAIN 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 NAIN 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 -

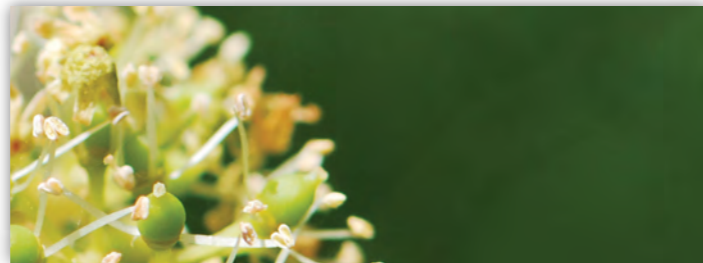
Terroir/Grape varieties : A 100% Chenin Blanc grown on silica clays-soils.

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.

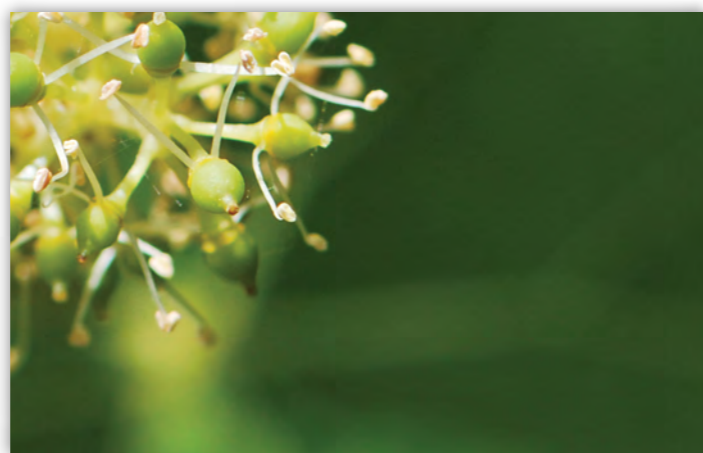


ÉTOILE FILANTE Fines Bulles de Touraine

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 Étoile Filante a sparkling wine of character.



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Domaine des grandes Espérances

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.



CONSTELLATION Crémant de Loire

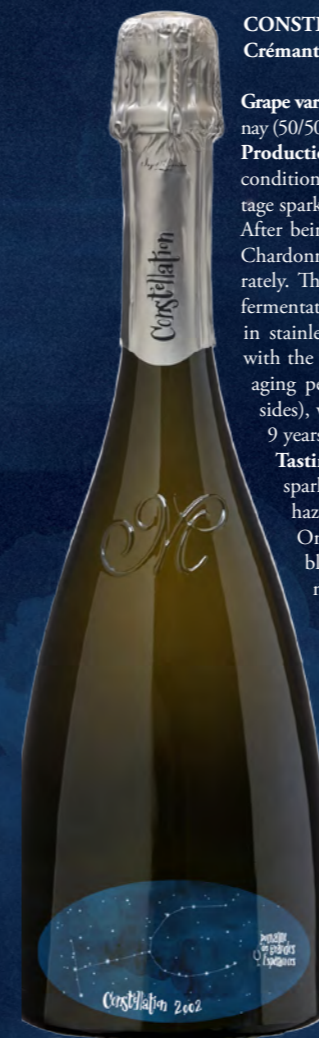
Grape variety : A blend of Chenin Blanc and Chardonnay (50/50) grown on clay loam soil.

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.





Château de la Mulonnière
Beaulieu-sur-Layon



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
POUILLEY - SANCERRE - TOURAIN - ANJOU - MUSCADET



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 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* »

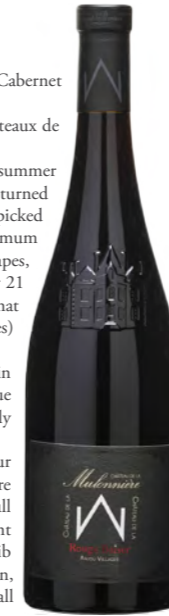
Grape variety : Cabernet Franc - Cabernet Sauvignon.

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%.

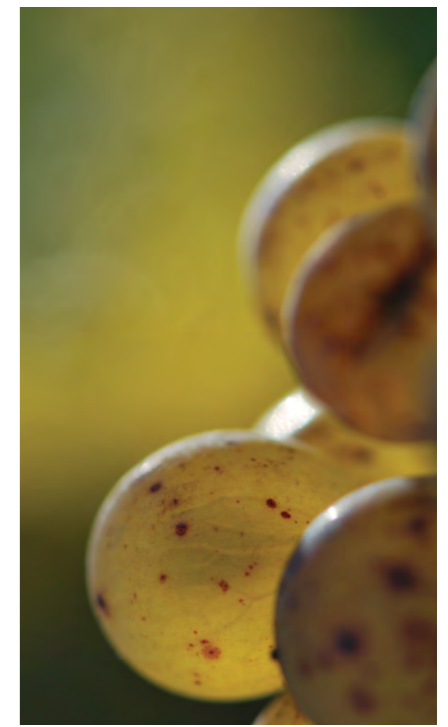
Soil : Schist and schistose clay, with spilite, schist and aeolian sand on the Plateau d'Epiré.

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).



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.

DEPUIS 1790
GUY SAGET
AMBASSADEUR DE LOIRE


LA PERRIÈRE
L'ORIGINE

LE DOMAINE *Saget*
POUILLY SUR LOIRE


DOMAINE DE
TERRES BLANCHES
POUILLY - SANCERRE

domaine
des grandes
Espérances


CHÂTEAU DE LA
Mulonnière

MUSCADETS DE LIÈUX
Locus

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOLI - MUSCADET

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