

A close-up, high-contrast photograph of a hand holding a single, perfectly round, golden sphere. The hand is rendered in dark, almost black tones, with the fingers gently cupping the sphere. The lighting highlights the texture of the skin and the smooth, reflective surface of the sphere. The background is a deep, dark gradient.

LE DOMAINE

Saget
À 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 - TOURAINE - 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.
Perfect food pairings : Crottin de Chavignol goat cheese, scallop carpaccio with citrus, lemon pie, veal sweet-bread pastry.
Serving temperature : 10 - 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.
Perfect food pairings : Prawns risotto, Crottin de Chavignol goat cheese, sole filets, salmon maki, parmesan chicken.
Serving temperature : 8 - 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.
Perfect food pairings : Ray wings with capers, coconut milk burbot, white asparagus, veal ribs in cream and morels.
Serving temperature : 8 - 12 °C

