



MUSCADETS DE LIEUX
Locus



Locus, meaning 'place' in Latin, is much more than just a wine domaine. It symbolises the Saget family's desire to play an active part in the revival of Muscadet wines. Convinced of the quality potential of the Loire Océanique region, the Saget family wanted, through Locus, to reveal the incredible diversity of the Nantes wine region. Initially based in the fabulous terroirs of the Clisson Cru, Locus only offers wines made from the Folle Blanche and Melon de Bourgogne grape varieties, and as an ardent champion of these traditional varieties of the Nantes region, is dedicated to producing wines that reveal their finest qualities. Today, these qualities can be seen in a collection of four wines: an IGP (PGI) Folle Blanche, an IGP (PGI) Melon de Bourgogne, a Muscadet de Sèvre & Maine and a Cru Clisson. In the coming vintages, this collection will be complemented by a selection of other Muscadet «Crus Communaux». Wishing to endow Locus with a strong identity consistent with its project, the Saget family has been working closely with Jordane Saget, a well-known street artist in Paris whose inspiration is drawn from places he discovers. By luck or by fate, this patronymic partnership has given birth to Locus' graphic universe, which borrows from Jordane's art that is unique, poetic and timeless.

Saget La Perrière

POUILLY - SANCERRE - TOURAIN - ANJOU - MUSCADET



Locus, meaning 'place' in Latin, is more than just a wine estate. It is a veritable itinerant project, whose raison d'être and essence are derived from the incredible diversity of the oceanic terroirs found in the Loire Atlantique region. Locus only offers wines made from the Folle Blanche and Melon de Bourgogne grape varieties, and as a fervent champion of these traditional Pays Nantais varietals, we are committed to producing wines that reveal their finest variations.



IGP VAL DE LOIRE
« Melon B. »

Grape variety : 100% Melon de Bourgogne.
Soil : deep, light soils over schist.
Production technical data : pneumatic pressing and cold settling of the grape juice.
 Ageing on the fine lees in underground tanks for around 6 months.
Tasting notes : our "Melon B." is a round, fruity wine. The palate is lively, with an easy-drinking character and a lovely refreshing balance.
Perfect food pairings : our "Melon B." will pair perfectly with fish and langoustine and be a surprising match with fresh goat's cheese.
Serving temperature : 10 - 12 °C



IGP VAL DE LOIRE
« Folle B. »

Grape variety : 100% Folle Blanche.
Soil : granite.
Production technical data : pneumatic pressing and cold settling of the grape juice.
 Ageing on the fine lees in underground tanks for around 6 months.
Tasting notes : our "Folle B." opens with subtle and slightly lemony aromas. The fresh and lively palate shows notes of lime and a lovely taut, saline character.
Perfect food pairings : the "Folle B." is an ideal accompaniment for oysters. This wine will also pair nicely with white fish dishes.
Serving temperature : 10 - 12 °C



Saget-La Perrière
 POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



In addition to the vine and its environment, the tradition of ageing the wine on its lees, coupled with the use of buried vats, draws out the personality of Muscadet wines. «Convergence», our complex and well-balanced Muscadet de Sèvre et Maine, is positioned as a meeting of all the different terroirs of the Muscadet region, and proudly takes up the role of Locus' flagship wine.



MUSCADET DE SÈVRE & MAINE
« Convergence »

Grape variety : 100% Melon de Bourgogne.

Soil : light soils over the crystalline basement of the Armorican Massif.

Production technical data : pneumatic pressing and cold settling of the grape juice. In accordance with local traditions, our Muscadet Sèvre & Maine is produced in underground tanks, maintaining the wine in contact with its fine lees for around 8 months.

Tasting notes : citrus notes on the nose. The palate reveals finesse and tension with a touch of salinity. Ageing on the lees has imparted a long-lasting smoothness on the finish.

Perfect food pairings : our "Convergence" Muscadet Sèvre & Maine will pair nicely with fine fish (bass, sole) and seafood such as sea scallops and oysters.

Serving temperature : 10 - 12 °C

Saget-La Perrière
POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET





The Muscadets are now synonym of excellence of the Nantes wine region, due to the diversity and strong identity of its soils. The Clisson, acknowledged as Cru Communal Clisson since 2011, is the result of a reflection between winemakers. Locus is proud to defend the typicity and richness of this marvelous terroir, which gives complex and harmonious wines, with a high cellaring potential.



MUSCADET DE SEVRE & MAINE
« Cru Clisson »

Grape variety : 100% Melon de Bourgogne.
Soil : predominantly granitic gravel and rolled pebbles on a crystalline bedrock from the Armorican Massif.
Production technical data : pneumatic pressing and cold settling of the juices. In accordance with the strict specifications of the appellation, our Cru Clisson is produced using underground vats and left in contact with its fine lees for at least 24 months. The yields are very low and the grapes are harvested at perfect maturity.
Tasting notes : our Cru Clisson makes the ideal choice for seared sea scallops, foie gras, turbot in a sauce, roasted sea bass, white meat and cheeses such as a Beaufort or our locally produced Curé Nantais.
Serving temperature : 14 - 15°C