



LA PERRIÈRE

L'ORIGINE



Silex

SANCERRE

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.

Grape variety :
Sauvignon 100%.

Soil :
Silica.

Vinification :
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.

Serving temperature :
12°C

Saget La Perrière

POUILLY - SANCERRE - TOURNAI - ANJOU - MUSCADET