



LA PERRIÈRE

L'ORIGINE



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 : Pinot Noir 100%

Soil : Chalk and limestone.

Vinification :

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.

Serving temperature :

14°C

Saget La Perrière

POUILLY - SANCERRE - TOURNAI - ANJOU - MURCADET