



# LA PERRIÈRE

L'ORIGINE



## SANCERRE SACRILÈGE

*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 :**  
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.

**Serving temperature :**  
13-14°C

Saget La Perrière

POUILLY - SANCERRE - TOURNAI - ANJOU - MUSCADET