



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 :
Sauvignon Blanc 100%.

Soil :
Chalky and siliceous soil with "caillottes".

Vinification :
Direct pneumatic pressing. Cold settling for 48 hours. Low temperature fermentation. Aging on fine lees for 3-4 months before bottling.

Tasting notes :
Shiny, light yellow colours with green hue. The nose is delicate and balanced, with fresh citrus and white flowers aromas. The attack on the palate is rich and unctuous, then a beautiful fat-freshness balance gives it a nice length, with a citrus and lemon zest on the finish.

Serving suggestion :
Zander or pike in beurre blanc, salted sea bass, grilled red mullet, a platter of seafood, Crottin de Chavignol goat cheese.
This wine can be enjoyed when young but will also age well for 3-4 years after bottling.

Serving temperature :
12°C

Saget La Perrière

POUILLY - SANCERRE - TOURNAI - ANJOU - MUSCADET