

Saget La Perrière



POUILLY ~ SANCERRE ~ TOURAINE ~ ANJOU ~ MUSCADET

Portfolio





Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



Jean-Louis SAGET and his sons, Arnaud & Laurent.

« If ever a river and the surrounding landscapes encapsulated the French national identity and lifestyle, it would surely be the Loire and the wine regions that line it. Stretching from one side of the country to the other, the river of kings has been the homeland of our family for nine generations.

Originally from Pouilly-sur-Loire, we decided over twenty years ago to head off in search of other treasures that our beautiful wine region could offer. Over the years, our quest led us along both banks of the river, reaching out to local winegrowers and terroirs.

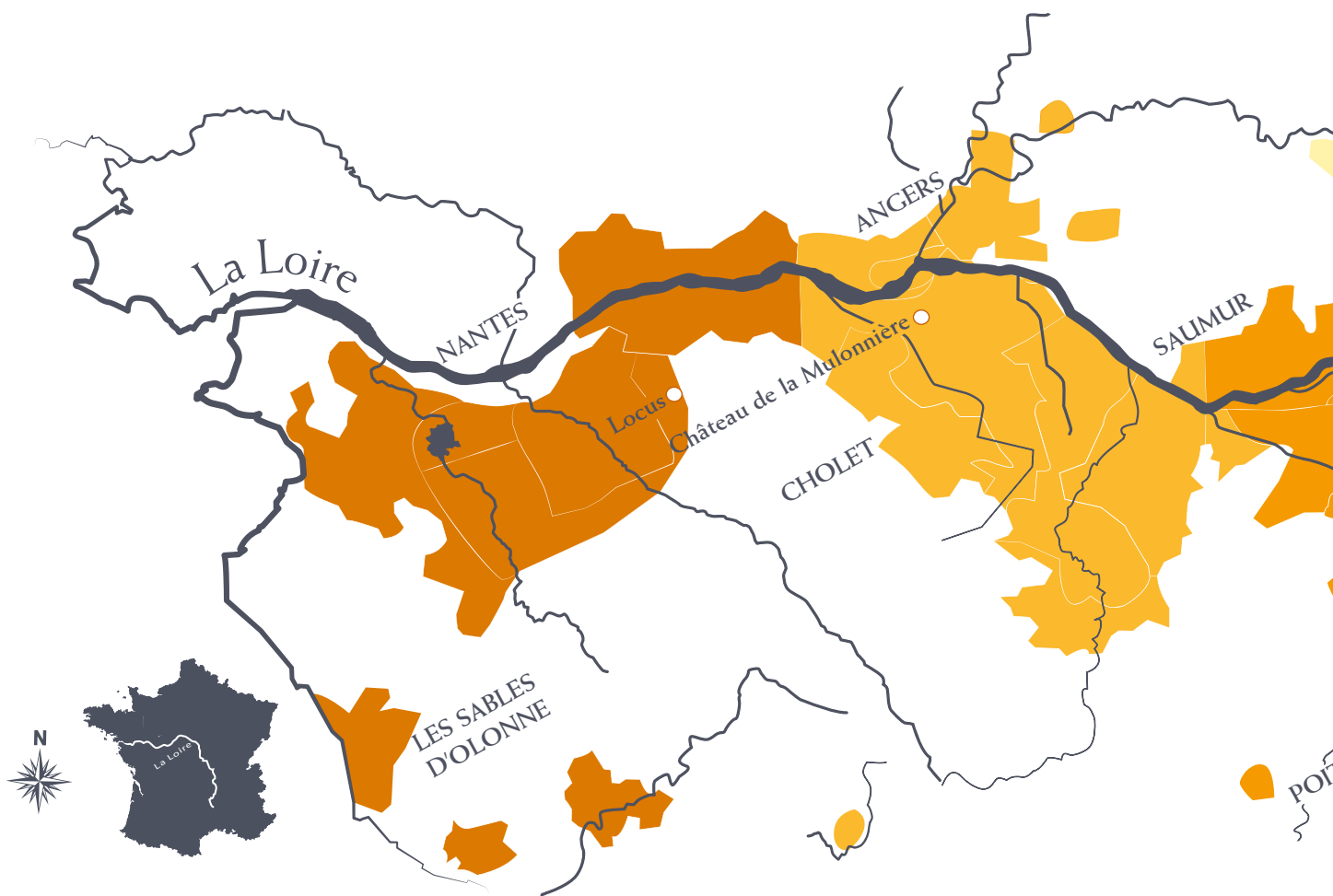
We invite you to discover the gems we found on our journey and hope to share with you our passion for one of France's finest wine regions. »

The Saget Family



Saget La Perrière

POUILLY ~ SANCERRE ~ TOURAINE ~ ANJOU ~ MUSCADET



Au fil de Loire

True to its values, the Saget Family offers an introductory journey along the Loire through its two signature labels Guy Saget and La Perrière, as well as its estate wines : Domaine Saget in Pouilly-sur-Loire, Domaine de Terres Blanches in Bué-en-Sancerre, Domaine des Grandes Espérances in Mesland in Touraine, Château de la Mulonnière in Beaulieu-sur-Layon in Anjou, and Locus in Clisson in the Pays Nantais.



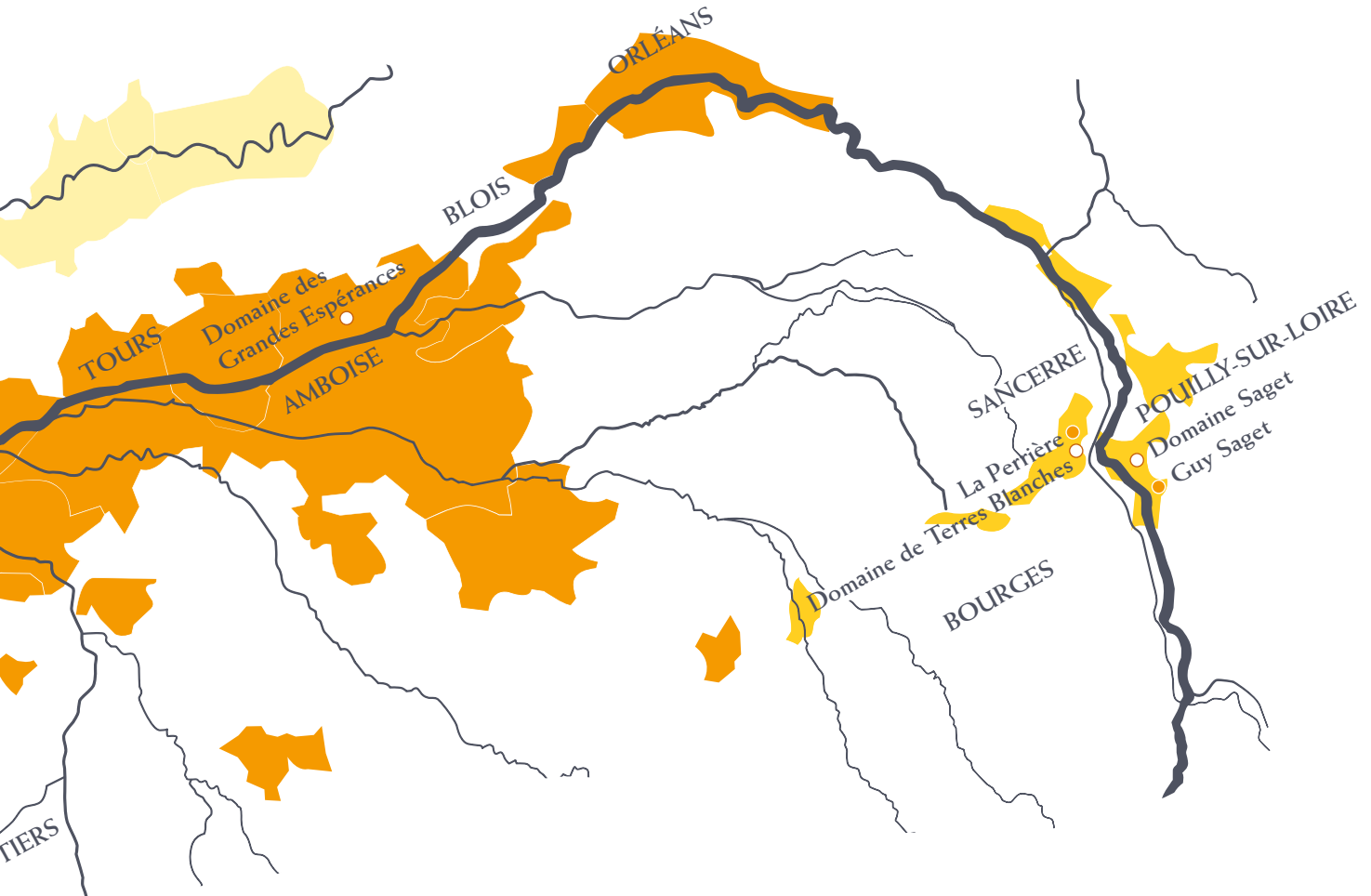
DEPUIS 1790
GUY SAGET

AMBASSADEUR DE LOIRE



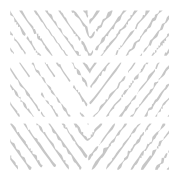
LA PERRIÈRE

L'ORIGINE



Guy Saget and La Perrière labels are designed to appeal to wine lovers seeking an introduction to the world of Loire wines, whilst the estates offer the chance to truly immerse oneself in the subtlety and diversity of our terroir wines. For those who would like to extend the experience, Maison Saget La Perrière offers breaks in one of its two Sancerre hotels and the opportunity to take part in regional tourist and gourmet food activities via its Loire & Terroirs getaways.

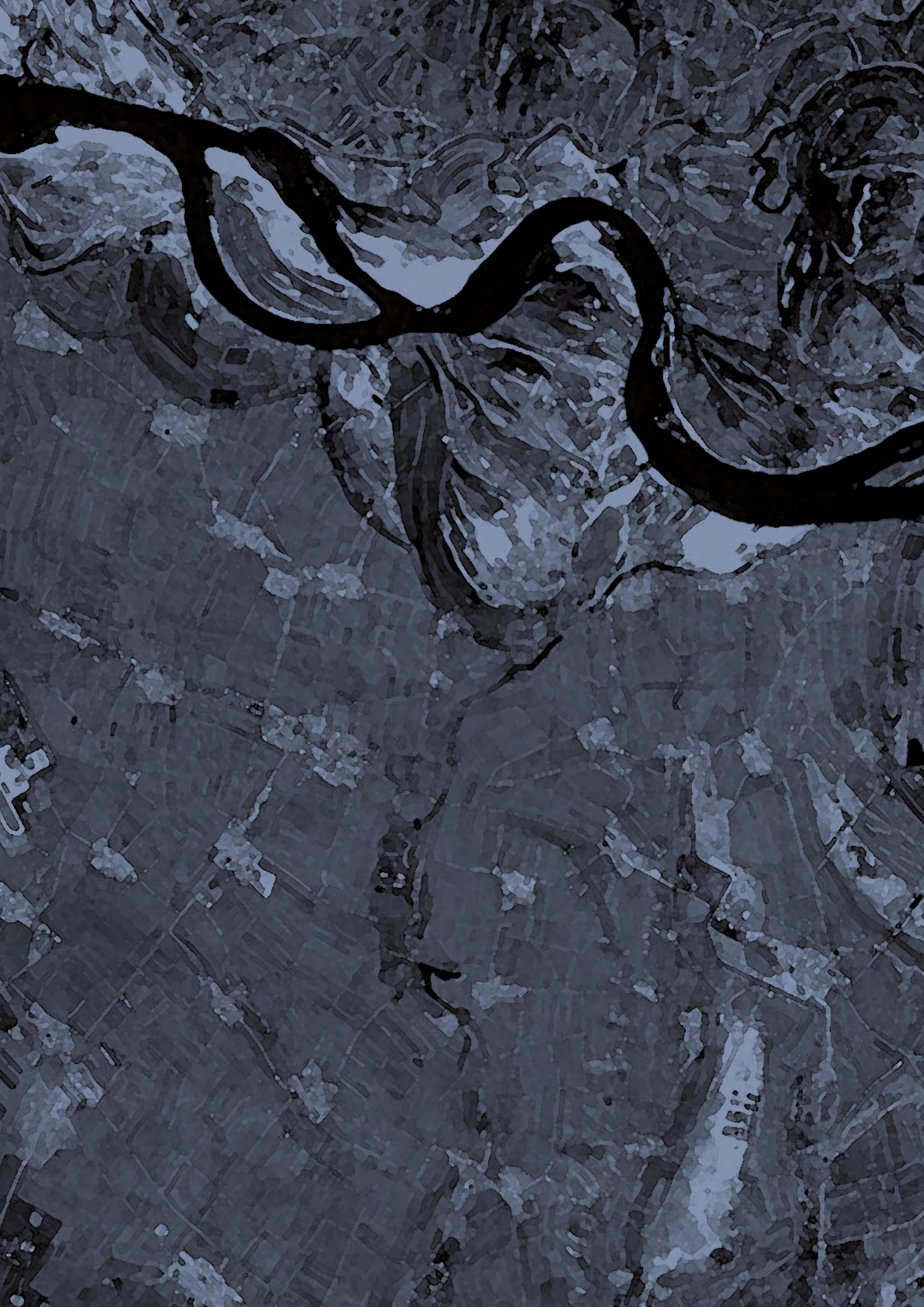
Domaine
 des **grandes**
Espérances



DOMAINE DE
TERRES BLANCHES

· BUE-EN-SANCERRE ·

LE DOMAINE *Saget*
 A POUILLY-SUR-LOIRE





La Perrière





LA PERRIÈRE

L'ORIGINE

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.

The La Perrière wines exemplify a straightforward approach to grape varieties, as evidenced by one of the house's flagship labels, La Petite Perrière. The Classics on the other hand demonstrate the purity and minerality of terroir-driven Sauvignon Blanc and Pinot Noir from appellations whilst the Icons – namely the Mégalithe & Sacrilège labels – take the grape varieties to another level, that of fine wines with great ageing potential.

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET


PERRIERE
FRANCE

La Petite
PERRIERE


La Petite
PERRIERE
SAUVIGNON BLANC
LE PERRIERE
L'ORIGINE



La Petite PERRIERE

We drew our inspiration from the generations who came before us and from them gained our deep understanding of the Central Loire grape varieties. With our mastery of these grape varieties, we naturally wanted to bring out all the facets of their character to reveal their full potential.

With love and rigour, our winemakers set out to conquer France's best Sauvignons and Pinots Noirs in order to make wines with perfect balance, combining richness and elegance. Through this meticulous selection of grapes, combined with the skill of men, we were able to create one of La Perrière's flagship wines, La Petite Perrière.



LA PETITE PERRIERE Sauvignon Blanc

Grape variety : Sauvignon Blanc 100%.
Tasting notes : Lovely intense, pale gold colour. On the nose, there is an explosion of very ripe, yellow and exotic fruit aromas. Clean and refreshing on the palate with notes of melon and a mineral frame.
This wine can be enjoyed when young but will also age well for 1-2 years after bottling.
Perfect food pairings : Antipasti, bruschetta, goat cheese, ham pastry, arugula salad.
Serving temperature : 10°C



LA PETITE PERRIERE Pinot Noir

Grape variety : Pinot Noir 100%.
Tasting notes : Bright, pale pink colour with light raspberry coloured highlights. On the nose, the wine develops subtle aromas of raspberry and morello cherry with hints of rose petals. Fresh and lively on the palate where we again find the fruity, floral aromas against a mineral backdrop.
This wine can be enjoyed when young but will also age well for 1-2 years after the bottling date.
Perfect food pairings : Ham, melon, four seasons pizza.
Serving temperature : 9°C



LA PETITE PERRIERE Pinot Noir

Grape variety : Pinot Noir 100%.
Tasting notes : Dense, pretty ruby colour with a slightly orange rim. Typical Pinot Noir fragrances on the nose, soft vanilla, laced with violet. Immediately vinous and concentrated on entry to the palate, this is a lovely big wine with a long finish with fruity, slightly camphor, notes.
This wine can be enjoyed when young but will also age well for 2-3 years after the bottling date.
Perfect food pairings : Charcuterie, white meat, cheese.
Serving temperature : 13°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET




LA PERRIÈRE
L'ORIGINE

Often imitated, the one and only «Blanc Fumé» draws all of its characteristics from its original terroir in the Center of France, on the banks of the Loire River. More commonly known as «Pouilly Fumé», the «Blanc Fumé de Pouilly» appellation is the original name of this 100% Sauvignon Blanc wine. Its classification, one of the oldest in France, goes back to 1937. The term «Blanc Fumé» (smoky white) refers to the thin smoky colored layer covering the grapes at the time of harvest, but also to the unique aromas of gunflint famous in the wines of Pouilly sur Loire.



BLANC FUMÉ DE POUILLY

Grape variety : Sauvignon Blanc 100%.

Soil : Clay and limestone with kimmeridgian marls.

Production technical data : Slow pressing. Vinification in temperature controlled at 18°-20°C.

Aging on the fine lees for 6 months before bottling.

Tasting notes : Pale gold hue with bluish crystalline tints. After revealing mineral notes on the nose, the wine opens with a perfect balance of alcohol and acidity on the palate. This Sauvignon Blanc shows a nice taut structure, lovely persistence on the palate with notes that are almost saline.

Perfect food pairings : Ideally pairs with seafood, grilled prawns, pike perch, asparagus, Lyon-style pike quenelles, goat cheese or as an aperitif.

Serving temperature : 11°C

Saget La Perrière

POUILLY - SANCERRE - TOURNAI - ANJOU - MUSCADET



LA PERRIÈRE

L'ORIGINE

Our range of La Perrière «classic» Sancerre wines is the result of painstaking work both in the vineyards and in the winery. Symbolising our know-how, these wines offering pleasure, minerality and complexity are intended to be as representative as possible of the Sancerre appellation.



SANCERRE

Grape variety : Sauvignon Blanc 100%.
Soil : Chalky and siliceous soil with « caillottes ».
Production technical data : Direct pneumatic pressing. Cold settling for 48 hours. Low temperature fermentation. Aging on fine lees for 3-4 months before bottling.
Tasting notes : Bright appearance with green highlights. Well-balanced and fruity on the nose with aromas of white flowers, vineyard peach and acacia. On the palate, this wine is supple and well-structured and develops mineral and white fruit notes.
Perfect food pairings : 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



SANCERRE

Grape variety : Pinot Noir 100%.
Soil : Chalk and Limestone.
Production technical data : 100% hand picked. This rosé comes from 50% saignée (bled juice) and 50% direct pressing. Low temperature fermentation followed by aging in stainless steel tanks before bottling.
Tasting notes : Radiant, slightly salmon colour. Fresh on the nose with aromas of candied apricot and wild strawberry. Refreshing and mineral on the palate, with rose petal notes.
Perfect food pairings : Tomato salad, skewers of pork, potted belly of duck. This wine can be enjoyed when young but will also age well for 1-2 years after bottling.
Serving temperature : 10°C



SANCERRE

Grape variety : Pinot Noir 100%.
Soil : Chalk and Limestone.
Production technical data : 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 - MUSCADET


LA PERRIÈRE
L'ORIGINE

Often combined with Sauvignon Blancs of great complexity, the flint terroir creates precise wines - which may seem a little austere in their youth - but which have unrivalled ageing potential.

This cuvée allows lovers of distinctive Sancerre wines to explore the secret world of one of the most mythical French appellations' soils.



SANCERRE
« *Silex* »

Grape variety : Sauvignon Blanc 100%.

Soil : Silica.

Production technical data : 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 - TOURAINE - ANJOU - MUSCADET





LA PERRIÈRE

L'ORIGINE

Mégalthé and *Sacrilège* represent the culmination of the painstaking work carried out by the La Perrière team. Entirely harvested by hand, the grapes that go into these two wines are brought to perfect maturity to provide the structure necessary for the long ageing process that lies ahead of them. Fine, noble and complex, La Perrière's «iconic» wines are the epitome of the great Sancerre wines for laying down.



SANCERRE
« *Mégalthé* »

Grape variety : Sauvignon Blanc 100%.

Soil : Silica.

Production technical data : After a gentle pressing, 40% of the must is fermented in new 300 litre oak barrels from Allier. The wine stays in barrel for 8 to 9 months and the lees are stirred regularly to give the wine weight and complexity. To preserve the character of Sauvignon Blanc, the other 60% of the must is vinified and matured with a particular care in steel vats.

Tasting notes : This wine, which is well rounded with notes of ripe fruit and light vanilla, shows an astonishing fullness in the mouth. This incredible complexity will develop even more over the years. There is great fineness and delicacy which create a rare wine.

Perfect food pairings : This wine best accompanies the most refined of dishes, such as lobsters or prawns. After several years of ageing, it will be the ideal accompaniment to fried foie gras.

Serving temperature : 13°C



SANCERRE
« *Sacrilège* »

Grape variety : Pinot Noir 100%.

Soil : Chalk and limestone.

Production technical data : 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.

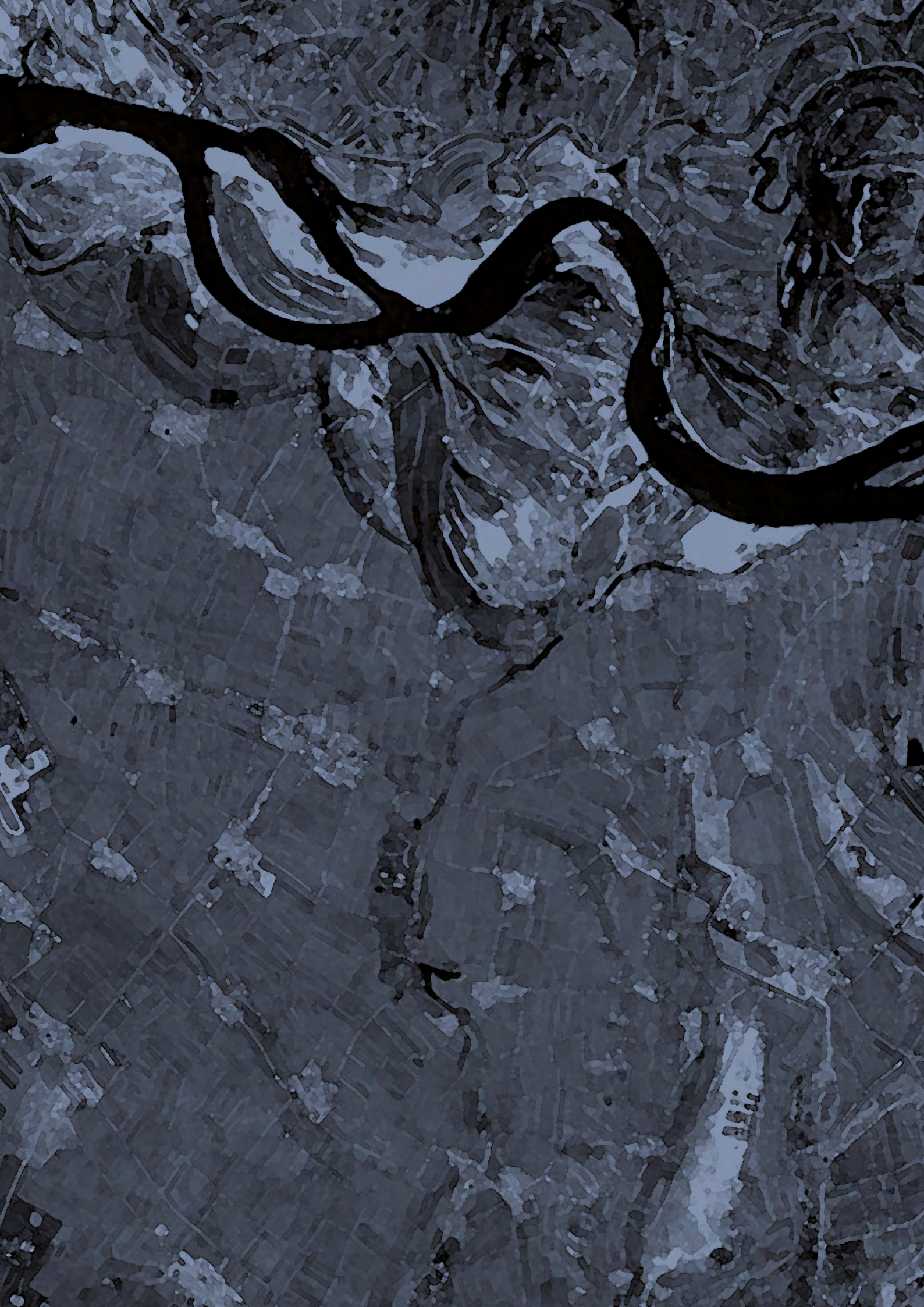
Perfect food pairings : It will go perfectly with a nice cut of beef, spicy chicken or duck à l'orange. After a few years' ageing, it will make a lovely match for fillets of cod or red mullet served with ratatouille.

Serving temperature : 13°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET





Le Domaine Saget

Pouilly-sur-Loire



LE DOMAINE

Saget

À POUILLY SUR LOIRE

Domaine Saget is the ultimate illustration of a deep-rooted desire by the Saget family to perpetuate traditions spanning nine generations dedicated to the vine's finest offerings. It brings together approximately a dozen hectares of family vineyards in the best locations, spread impeccably amongst the appellation's most prestigious localities that are Les Vaurigny, Les Chantalouettes, Les Fougères and Les Roches, most of which are home to Kimmeridgian clay-limestone marl soils. Archetypal Pouilly Fumé wines are made in the fully temperature-controlled stainless steel tanks, then bottled after ageing on fine lees for 6 to 8 months in order to impart maximum complexity and structure. Minerality, roundness, fruitiness and elegance are the hallmark features of Domaine Saget wines.

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

LE DOMAINE

Lafite
1845

LE DOMAINE *Saget*
A POUILLY SUR LOIRE



POUILLY FUMÉ
« *Le Domaine Saget* »

Grape variety : Sauvignon Blanc 100%.

Soil : Kimmeridgian marls.

Production technical data : Picked only at optimum maturity, the grapes undergo direct pneumatic pressing. Cold settling over 48 hours. 9 months aging on the fine lees. Bottle-aged for 6 to 8 months in our aging cellars before being released for sale.

Tasting notes : Pale gold in colour with yellow highlights. Powerful aromas of white flowers mixed with honey and exotic fruits, on the nose. On the palate, we find aromas of pear and peach mixed with grapefruit and guava against a very soft background, which is none the less enhanced by a fresh, mineral note due to notable slight acidity.

Perfect food pairings : Crottin de Chavignol goat cheese, scallop carpaccio with citrus, lemon pie, veal sweetbread pastry.

Serving temperature : 10 - 12 °C



POUILLY FUMÉ
« *Les Roches* »

Grape variety : Sauvignon Blanc 100%.

Soil : Ground limestone and rocks.

Production technical data : The vinification of this top of the range wine is more traditional and meticulous. Slow, steady fermentations preserve this grape variety's natural floral and mineral aromas.

Tasting notes : A crystal clear, wine with gold tinged with green highlights. A wonderfully strong olfactory expression of white flowers. An elegant, refined wine with lovely length on the palate. Spirited, on entry to the palate, then evolving to yellow fruit. A slight exotic side adds to the complexity of this wine.

Perfect food pairings : Prawns risotto, Crottin de Chavignol goat cheese, sole filets, salmon maki, parmesan chicken.

Serving temperature : 8 - 12 °C



POUILLY SUR LOIRE
« *Les Sablons* »

Grape variety : Chasselas 100%.

Soil : Chalky and Silicious.

Production technical data : The grapes are carefully pressed before undergoing fermentation in new oak barrels. Aging then takes place on the fine lees for 9 months in the same barrels with regular stirring. After bottling, the wines are then stored for 8 months in our aging cellars before being released for sale.

Tasting notes : Pale gold colour wine with yellow highlights. Fine and complex on the nose, the wine combines white fruit, mirabelle plum and almond notes. Taut and "lofty", this pure, fine wine combines fruit and the minerality derived from the limestone soil, to achieve perfect balance.

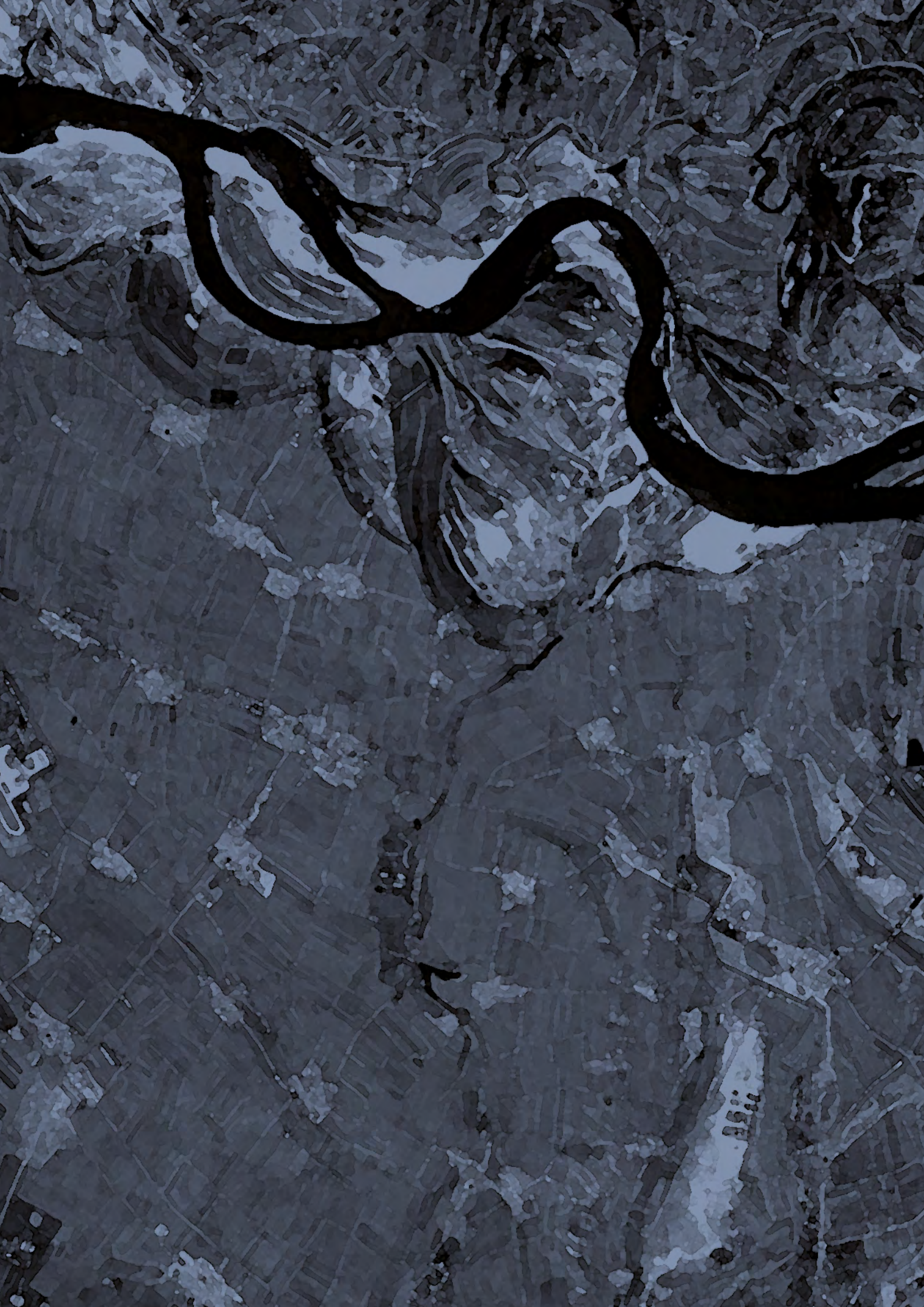
Perfect food pairings : Ray wings with capers, coconut milk burbot, white asparagus, veal ribs in cream and morels.

Serving temperature : 8 - 12 °C



Saget La Perrière

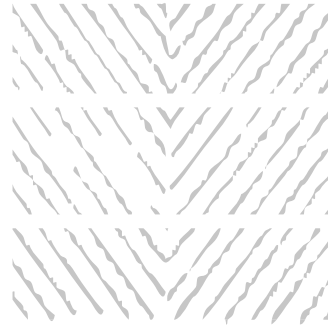
POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET





 **Domaine de
Terres Blanches**
Bué-en-Sancerre





DOMAINE DE
TERRES BLANCHES

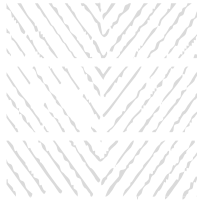
. B U É - E N - S A N C E R R E .

Domaine de Terres Blanches is the embodiment of the Saget family's desire to produce fine wines and is the symbol of the family's enduring commitment to quality that has spanned several generations. Like a precious gem in its raw state, it took the intelligent work of man to draw out the quintessence of the Domaine's magnificent terroirs. Thanks to the painstaking work carried out on vine and soil, we are now able to reveal the distinctive mineral expression of the Domaine's whites and the delicacy of its reds.

With its three AOCs from the Centre Loire, the estate delivers a true recital of the Sauvignon Blanc grape variety, beautifully brought out in the Sancerre, Pouilly Fumé and Coteaux du Giennois AOCs.

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



DOMAINE DE
TERRES BLANCHES

• BUE-EN-SANCERRE •



COTEAUX DU GIENNOIS *
« Alchimie »

Grape variety : Sauvignon Blanc 100%.

Soil : The surface area of our white Coteaux du Giennois vineyards is 13 hectares. It is located in the district of Bonny-sur-Loire and planted on siliceous clay soil terraces overlooking the Loire river.

Production technical data : After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days in order to bring out the freshness of the Sauvignon. The wine is then aged in vat on its fine lees for 4-6 months.

Tasting notes : Lovely floral and white fruit aromas. Light, tender and delicious on the palate, this wine offers a lively and harmonious background.

Perfect food pairings : Excellent served as an aperitif, it may also be enjoyed with fish terrines or a cheese tart.

Serving temperature : 8 - 10°C



COTEAUX DU GIENNOIS *
« Alchimie »

Grape variety : Pinot Noir 70% and Gamay 30%.

Soil : The surface area of our red Coteaux du Giennois vineyards is 3 hectares. It is located in the district of Bonny sur Loire and planted on siliceous clay soil terraces overlooking the Loire river. The average age of the vines is 15 years.

Production technical data : The grapes are picked at optimum maturity. Fermentation starts after a cold pre-fermentation maceration. The wine remains in vat for around 15 days, with regular pumping over operations carried out each day. It is then aged in vats for 6-8 months in order to keep the fruity character of the wine.

Tasting notes : Dominant red berry aromas with a few hints of pepper. These are confirmed on the palate, where harmony is created by the wine's fullness and mellow tannins.

Perfect food pairings : An excellent accompaniment to roasted meat or more spicy dishes.

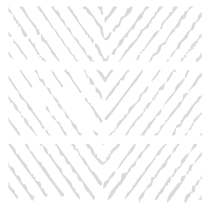
Serving temperature : 13 - 14°C

* screw cap bottles available



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



DOMAINE DE TERRES BLANCHES

— BUÉ-EN-SANCERRE —

POUILLY FUMÉ

Grape variety : Sauvignon Blanc 100%.

Soil : Our parcel is located on Kimmeridgian marl-type clay-limestone soil.

Production technical data : After a cold settling, alcoholic fermentation takes place in vats and lasts about 20 days. The wine is then aged on the fine lees for 6 months.

Tasting notes : This wine displays a golden colour with green highlights. It is subtle on the nose with aromas of gun flint, Golden Delicious apple and acacia. Well-balanced on the palate, the wine has a lovely fresh finish.

Perfect food pairings : It will go well with small Loire fish fried in batter, grilled prawns or lamb curry.
Serving temperature : 8 - 10°C



SANCERRE

Grape variety : Sauvignon Blanc 100%.

Soil : Our 12-hectares of white Sancerre vineyards are mainly made up of parcels situated in the commune of Bué, as well as Sancerre and Amigny. The predominantly limestone soil consists of « Caillottes », the typical hard limestone found in the Sancerre area, and « Terres Blanches » (white stones).

Production technical data : After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days. The wine is then aged in vat on its fine lees for 6 months.

Tasting notes : The aromas express themselves through floral notes and hints of citrus. This pleasant, smooth wine possesses lingering fruity aromas.

Perfect food pairings : Our Sancerre white will pair well with shellfish, seafood, sushi or goat cheese omelette.
Serving temperature : 8 - 10°C



SANCERRE

Grape variety : Pinot Noir 100%.

Soil : Our small vineyard of Sancerre red is planted on « caillotes » (hard limestone) and « Terres Blanches » (white stones) soils and is located in the district of Bué.

Production technical data : After being picked by hand, the grapes are fully de-stemmed and sorted for a second time, on a sorting belt, before going into vat. Fermentation follows after a cold pre-fermentation maceration.

Extraction is obtained by punching down and pumping over operations throughout the short 15-day maceration period. Half of the wines are then aged in vat and the other half in barrels previously used for 2 or 3 vintages.

Tasting notes : On the nose, the wine expresses red fruit aromas. On the palate, the wine is firm and long, with some light, smooth tannins, which will give the wine a few years' aging potential.

Perfect food pairings : This wine will be enjoyed with roast pigeon or grilled rabbit.

Serving temperature : 13 - 14°C



Saget La Perrière

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DOMAINE DE TERRES BLANCHES

BUÉ-EN-SANCERRE



SANCERRE « Le Vallon »

Grape variety : Sauvignon Blanc 100%.
Soil : This wine comes from the « Le Vallon » vineyard plot covering 2ha 76a. The average age of the vines, planted in caillotes soil, is 25 years.

Production technical data : After a very gentle pressing, this single vineyard selection of hand-picked grapes is fermented in temperature-controlled stainless steel vats for around 20 days. The wine is aged for 8 months on the lees to endow it with fat and finesse.
Tasting notes : This intensely aromatic wine shows aromas of citrus and white peaches. On the palate, it is full, fat and clean, finishing with mineral notes and lovely length.

Perfect food pairings : It will pair perfectly with grilled fish, Crottins de Chavignol goat's cheese, skewers of Tandoori chicken, sushi and sashimi.

Serving temperature : 10 - 12°C



SANCERRE « Chêne Marchand »

Grape variety : Sauvignon Blanc 100%.
Soil : This wine comes from the « Le Chêne Marchand » vineyard that covers less than one hectare (68a 50ca). This exceptional terroir is made up of tufa chalk and the average age of the vines is 30 years.

Production technical data : The hand-picked grapes are pressed in whole bunches and then half are vinified in stainless steel and the other half in barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.

Tasting notes : The wine is rich and powerful: first of all on the nose, where we find a concentration of ripe fruit, vanilla and honey aromas, then on entry to the palate, where the wine is soft and full, then elegant and fine, with long lasting aromas. This « Chêne Marchand » is characterized by its explosion of flavours and its excellent aging potential.

Perfect food pairings : Lobsters and crayfish would pair well with this « Chêne Marchand ».

Serving temperature : 10 - 14°C



SANCERRE « Bellechaume »

Grape variety : Sauvignon Blanc 100%.
Soil : This wine comes from our « Bellechaume » parcel which has a surface area of 1.42 hectares. The average age of the vines, planted in « Terres Blanches » (white stones) soils, is 25 years.

Production technical data : The hand-picked grapes are pressed in whole and then half are vinified in stainless steel and the other half in oak barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.

Tasting notes : This stylish, elegant wine shows the stamp of its terroir. On the nose, aromas of white flowers predominate against a mineral backdrop. Energetic and very fine on the palate, the wine offers a lovely array of white-fleshed fruits and citrus aromas before giving way to a long, precise finish.

Perfect food pairings : This wine will pair well with sea scallops. It is also a perfect match with Loire River pike-perch or Crottins de Chavignol goat's cheese.

Serving temperature : 10 - 14°C



SANCERRE « La Louisonne »

Grape variety : Pinot Noir 100%.
Soil : This wine comes from a vineyard plot known as « La Louisonne » with caillotes soil. Located in the district of Bué-en-Sancerre, it only covers 44 acres. The vines are 40 years old on average.

Production technical data : Harvesting is carried out entirely by hand with a careful sorting of the grapes, a proportion of which will be destemmed in the winery. Fermentation takes place in open stainless steel vats for 3 weeks. Punching down operations are performed at the start of the maceration, with pumping over carried out throughout the alcoholic fermentation process. The wine is aged in new oak barrels and barrels previously used for 1 vintage, for a minimum of 10 months.

Tasting notes : This wine offers up ripe red fruit and black cherry aromas, against a backdrop of smooth oak. Big and rich on entry to the palate. The wine is well-balanced, with refined substance and a lovely long finish.

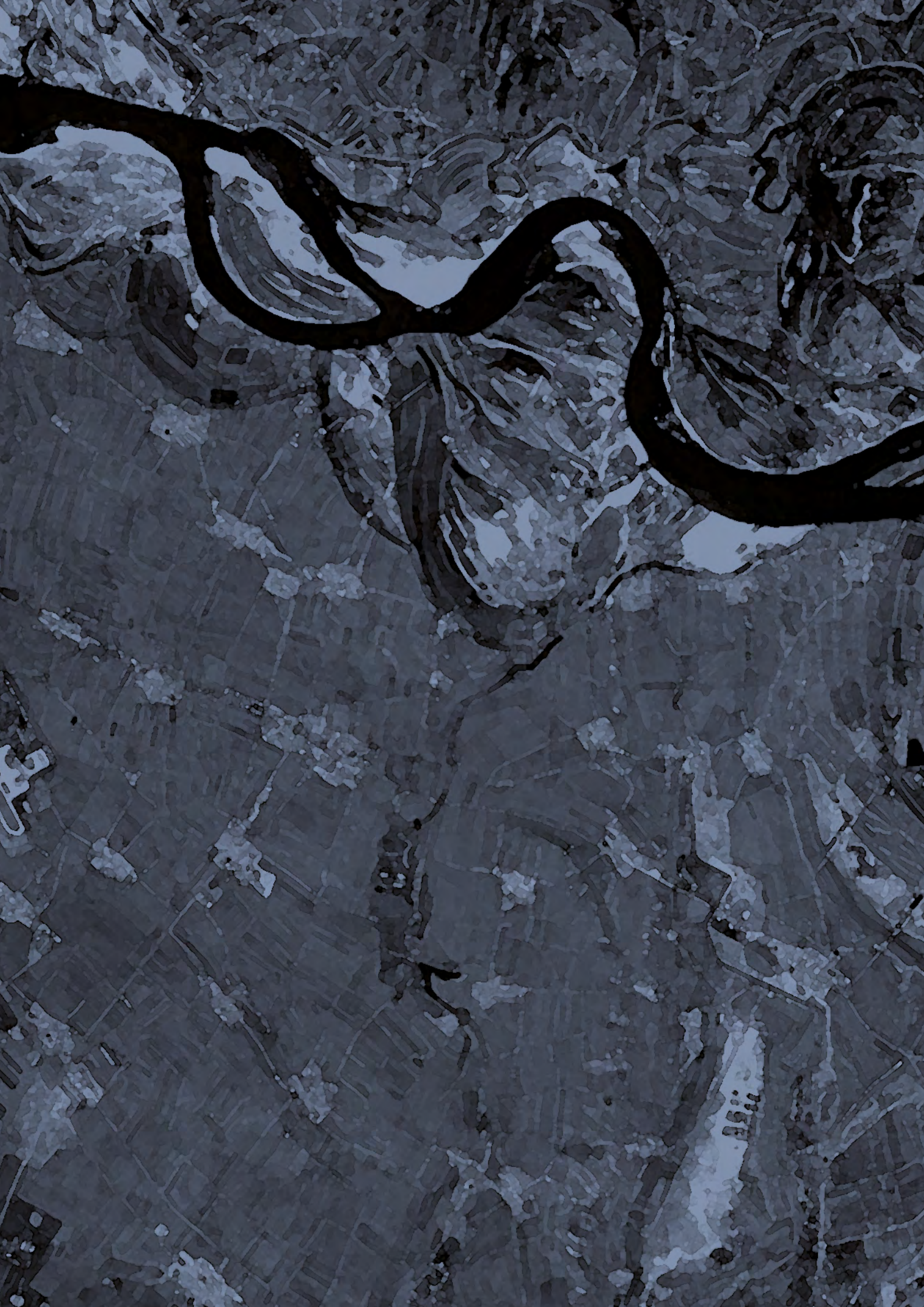
Perfect food pairings : With its smoothness and body, this wine will go perfectly with beef and small feathered game, such as pheasant with Chanterelle mushrooms.

Serving temperature : 12 - 14°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET





 **Domaine des
Grandes Espérances**
Mesland

Domaine *des Grandes Espérances

In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



La Java des grandes Espérances



LA JAVA DES GRANDES ESPERANCES * Vin de France

Grape variety : Sauvignon Blanc 100%, harvested in October at peak maturity, helped by an extremely sunny September.

Production technical data : Skin maceration for 12 hours, in order to extract the aromatic precursors, followed by pressing and then cold fermentation at around 15°C. The wine is matured on fine lees and stirred regularly, lending it a more unctuous tone.

Tasting notes : Pale gold colour with green highlights. The wine explodes on the nose with very typical Sauvignon Blanc aromas : exotic fruit intermingled with subtle blackcurrant leaf aromas. Very nice length on the palate, the white from Grandes Espérances is delicious and refreshing with notes of grapefruit peel blended with pineapple.

Perfect food pairings : Sicilian pizza, roast farm chicken or calf's head. To be tasted with simple dishes as quiche Lorraine or slightly more originals ones like frogs' legs

cooked in parsley or even aubergine caviar.
Serving temperature : 10 - 12°C



LA JAVA DES GRANDES ESPERANCES * Vin de France

Grape variety : 100% Cabernet Franc, picked from mature vines over 30 years old. The grapes are harvested cold in mid-October, very early in the morning.

Production technical data : Skin maceration in the press for 4 hours in order to extract the aromatic precursors, followed by pressing and then fermentation at 16°C. The wine is matured on fine lees and stirred regularly, lending it a more unctuous tone.

Tasting notes : Strong salmon pink in colour, the rosé from Grandes Espérances is fragrant with fresh fruit (raspberry, red currant). Elegant, easy to drink and very fruity.

Perfect food pairings : Bouillabaisse, niçoise ratatouille, rosemary rabbit, veal milanese, grilled meats (roasted pork tenderloin, grilled pork) or simple dishes like pudding omelette.

Serving temperature : 8 - 10°C



LA JAVA DES GRANDES ESPERANCES * Vin de France

Grape variety Blend of Gamay 85% (light, soft fruity flavour) and Cabernet Franc 15% (robust, well-balanced). The grapes come from mature vines picked during the last week of October.

Production technical data : Cold maceration for 4 days before fermenting at around 20°C to extract the fruit, pumping over on a daily basis until it is semi-fermented. Post fermentation maceration for one week, with micro-oxygenation during the maturing process, enabling the wine to fully develop.

Tasting notes : With a pretty ruby colour, the red from Grandes Espérances develops very fruity aromas of very ripe red fruit (strawberry, raspberry, etc) that, on the palate, blend with slightly spicy. A very delicious, smooth and well structured wine with nice smooth tannin.

Perfect food pairings : Sausage rougail, beef carpaccio, stone-grill or with a paschal lamb.

Serving temperature : 13 - 14°C

* screw cap bottles available



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Domaine des grandes Espérances



LE ROI SOLEIL
Touraine
- Sauvignon Blanc 100% -

Grape varieties : Sauvignon Blanc grapes are picked under an early October sun, when fully ripe.

Soil : The « Roi Soleil » comes from a 30 year old vineyard plot growing on clay loam soil.

Production technical data : After harvesting low yields (35hl/h) by hand, our Sauvignons Blancs undergo 12 hours maceration on the skins and 48 hours cold storing in order to extract maximum aromatic matter. Fermentation then takes place in barrels for 2 vintages. Aging is carried out in barrel with regular stirring up to re-suspend the fine lees and provide the wine with more nourishment.

Tasting notes : Wine with a superb, golden yellow sheen. The « Roi Soleil » develops very complex exotic fruit, vanilla and acacia notes on the nose. Smooth and delicious on the

palate, and blessed with very mineral, vibrant length.

Perfect food pairings : Vire andouillette, parmesan asparagus, zucchini gratin or blanquette of rabbit. Perfect as an aperitif with guacamole or with tasty seafood like moulds with blue cheese.

Serving temperature : 10 - 12°C



AURORE
Touraine
- Chenin Blanc 100% -

Grape varieties : 100% Chenin Blanc.

Soil : From a vineyard plot on flint clay.

Production technical data : Harvesting is carried out by hand at the start of October. The harvested grapes then undergo maceration on the skins for 12 hours to concentrate the aromas as much as possible. The fermentation and aging take place entirely in barrels (of which 1/3 are new) for 18 months.

Tasting notes : Pale gold in colour, « Aurore » opens with white fruit, white flower and coconut aromas. Smooth and full on the palate, underpinned by a lovely mineral tautness.

Perfect food pairings : Grilled sardines, carbonara tagliatelle, onion pie, grilled chicken and barbecue meats, Troyes andouillette, it even be tasted with hot goat cheese salad.

Serving temperature : 8 - 10°C



LA NAINE BLANCHE
IGP Val de Loire
- Chardonnay 100% -

Grape varieties : A Chardonnay-dominant blend.

Soil : Sourced from old vines grown on silica-clay soils.

Production technical data : We wait patiently until optimal ripeness is achieved. Hand picking allow us to select the grapes that have turned golden with the sun. After very gentle, slow pressing, the juice is racked then put into casks. Fermentation and maturing in casks that have been used for one or two wines lasts for eight months with regular stirring over the first few months so that the fine lees remain in suspension and further enhance the wine.

Tasting notes : Fairly light-hued with a lovely pale gold colour. Precise nose showing notes of white flowers, citrus and juicy, yellow-fleshed fruits. The palate echoes the nose. It is very slightly fat and marked by a

real tension that imparts drive and beautiful balance.

Perfect food pairings : Scrambled eggs with shrimps, stuffed veals cutlets, mussels, basquaise piperade, fattened hen with yellow wine, prawns salad.

Serving temperature : 10 - 12°C



LE GÉNIE ORANGE
Vin de France
- 100% Chenin Blanc -

Grape varieties : A 100% Chenin Blanc.

Soil : Silica clays-soils.

Production technical data : After harvesting by hand, our Chenin Blanc grapes were put in small barrels for maceration for several weeks in order to give the wine structure and slight bitterness. Once devatted, the « Génie Orange » was aged for a few months in barrels that were used for 2 to 3 times.

Tasting notes : Pale orange color, the « Génie Orange » develops an intense nose of ripe fruits with notes of Angostura, plants and infused citrus. Somewhat disconcerting, the palate with peel of bitter orange aromas shows a finish slightly tight and tannic.

Perfect food pairings : Mushrooms risotto, chicken curry. Hard cheese will taste nicely with this wine fine matter. Citrus aromas will pair perfectly with a chocolate pie.

Serving temperature : 10 - 12°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Domaine des grandes Espérances



LA NAINES ROUGE
Touraine
- Pinot Noir 100% -

Grape varieties : Single-varietal Pinot Noir.
Soil : 25-year-old vines grown on silt over clay soils.

Production technical data : We wait patiently until the Pinot grapes achieve optimal ripeness. Hand picking allowed us to select the finest fruit. The crop then macerates for four days in small containers (open casks), partly as whole bunches. The wines are fermented at 20°C to extract maximum fruit flavour with daily punching of the cap in the same casks. Vatting lasts for one month then the wines are matured in casks (1/4 new) for 18 months.

Tasting notes : A wine with a ruby hue and dark purple highlights. Quite delightful nose brimming with fruit driven by black fruit coulis, blackberry, blackcurrant and strawberry jam notes. The palate is soft with a crunchy, juicy mouthfeel and very enjoyable & savoury

fleshiness. The tannins are fine and silky with a nice bitterness.
Perfect food pairings : Bayonne Ham, various cheeses and meats : chicken with beer, beef stew, poulet en barbouille. This red fruity wine from Touraine can be pleasant with a royal Coucou or a gratin Dauphinois.

Serving temperature : 13 - 14°C



LES AILES POURPRES
Touraine
- Cabernet Franc 100% -

Grape varieties : Cabernet Franc 100%.
Soil : « Les Ailes Pourpres » emerged on a beautiful October morning from a vineyard of Cabernet Franc planted on flint clay.

Production technical data : Hand harvesting enabled us to select the finest Cabernet Franc grapes for this wine.

The harvested grapes were then macerated for 4 days in small containers (open barrels). Fermentation took place in the same barrels at 20°C to extract maximum fruit and the cap was punched daily. The wine spent one month in vat and was then aged in barrels (1/4 new barrels) for 18 months.

Tasting notes : The wine, displaying a beautiful ruby red colour, opens on the nose with dark fruit and spices and finishes with a slight touch of vanilla or even liquorice. Well structured and elegant on the palate, this wine is perfectly balanced with a long, fresh finish.

Perfect food pairings : Chicken tagine, tripes à la mode de Caen or country-style pâté. For the least bolds ones, it will be perfect with spinach with cream, Sainte Maure de Touraine goat cheese, ham soufflé, and even bolognese spaghetti.

Serving temperature : 13 - 14°C



SUPERNOVA
Touraine
- Malbec 100% -

Grape varieties : 100% Malbec.

Soil : Wine from a 30 year old vineyard plot growing on clay loam soil.

Production technical data : After harvesting by hand, the grapes are de-stalked and go into stainless steel tanks. They remain in tank for three weeks with pumping over morning and evening during the first week, after which the cap is punched gently from time to time to prevent the extraction of too much tannin or bitterness. After de-vatting, « Supernova » undergoes 12 months aging in barrels used for 3 to 4 vintages.

Tasting notes : The wine displays a purple hue and is complex on the nose, with aromas of cherry, peony and spices, with a slight animal character.

A delicious, supple wine in contrast to its South of France cousins. Lovely structure and « tight » yet fine tannins give this wine a nice, interesting finish.

Perfect food pairings : Fondue Bourguignonne, goose rillettes, grilled beef skirt steak, blood sausage with apples, chicken skewers

Serving temperature : 13 - 14°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



Domaine des grandes Espérances

BARBULE

Crémant de Loire - Non dosé

Grape variety : 100% Chenin Blanc.

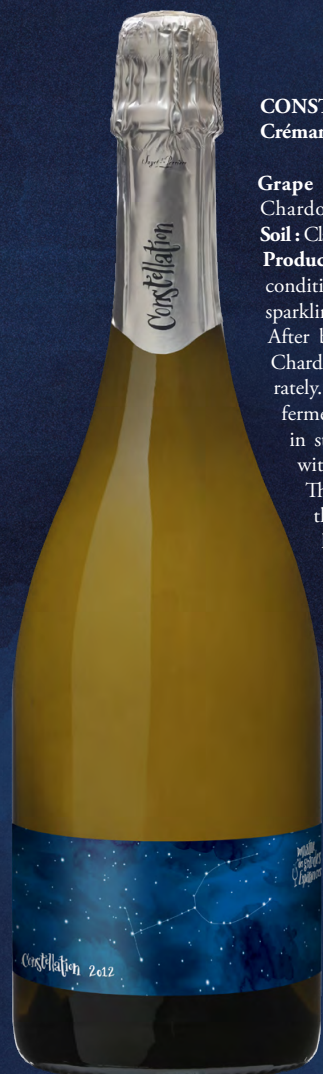
Soil : flinty clay soils.

Production technical data : The grapes are harvested by hand, transported in 10kg crates and then slowly pressed. The juices undergo their first fermentation in stainless steel tanks and are aged for eight months on the lees before their second fermentation in bottle in the purest «méthode champenoise» (champagne method) tradition. Because our grapes are picked at perfect maturity «liqueur d'expédition» is not needed and we are able to produce an Extra-Brut sparkling wine. Ageing «sur lattes» lasts for a minimum of 24 months.

Tasting notes : The long ageing period results in very fine, delicate bubbles. On the nose, this crémant is complex and very typical of the Chenin Blanc grape variety, delivering light aromas of flowers and white fleshed fruit. Very fresh on entry to the palate, becoming more and more powerful, with a taut, saline finish.

Perfect food pairings : Seafood platter, chopped scallops, Arcachon oysters... Its freshness and salinity will open appetite, to enjoy as dinner aperitifs. Well balanced with chocolate dessert (brownie) and vanilla millefeuille.

Serving temperature : 10 - 12°C



CONSTELLATION

Crémant de Loire

Grape variety : A blend of Chenin Blanc and Chardonnay (50/50).

Soil : Clay loam soil.

Production technical data : Exceptional weather conditions enabled us to make Constellation a vintage sparkling wine.

After being harvested by hand in small crates, the Chardonnay and Chenin grapes were pressed separately. They were then blended after the first cold fermentation. After 8 months ageing on the fine lees in stainless steel tanks, Constellation was bottled with the addition of the liqueur d'expédition. The aging period sur lattes (bottles stocked on their sides), with second fermentation in bottle, lasted 8 years before disgorging.

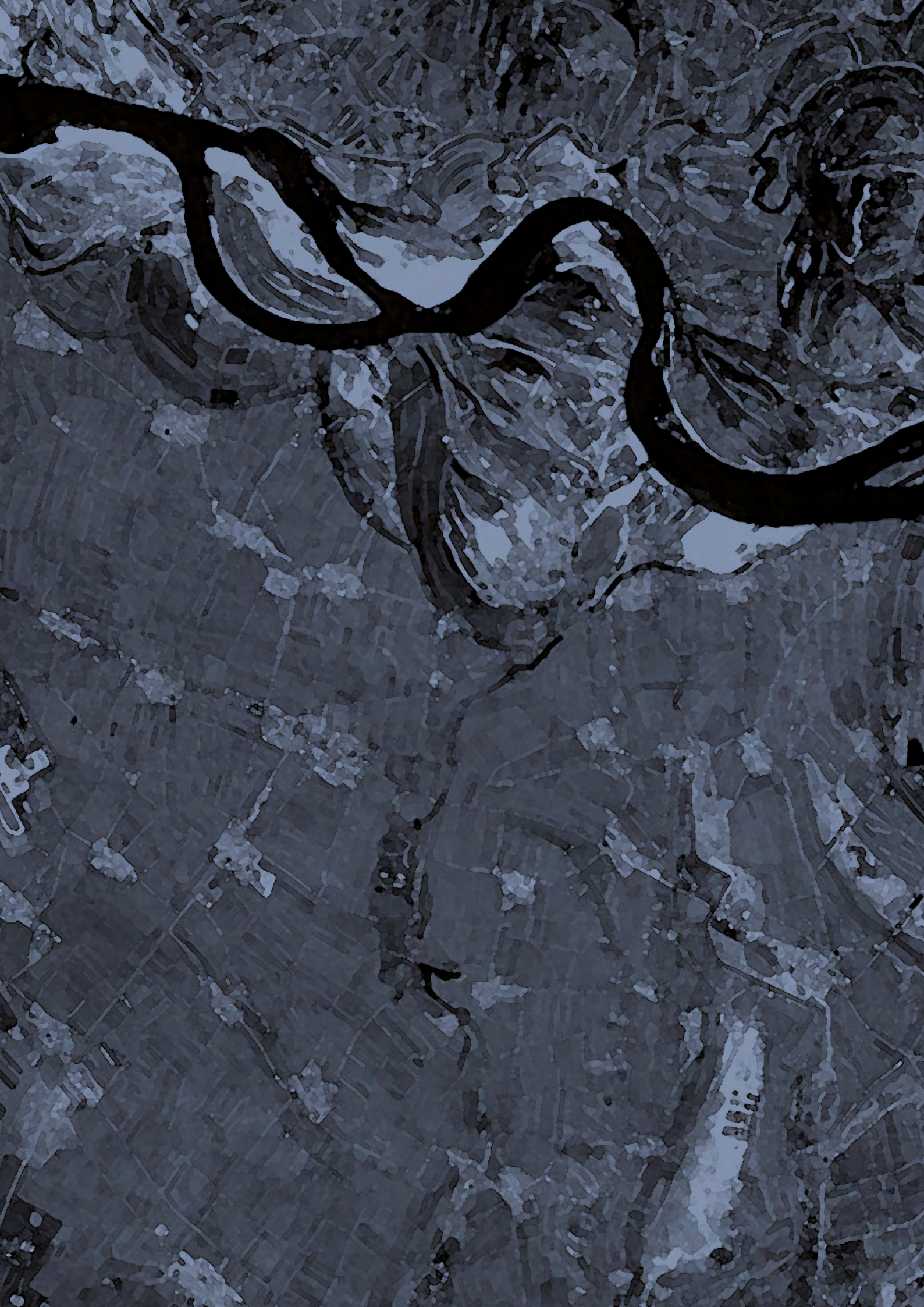
Tasting notes : Superb golden colour, this sparkling wine releases buttery, brioche and hazelnut aromas on the nose.

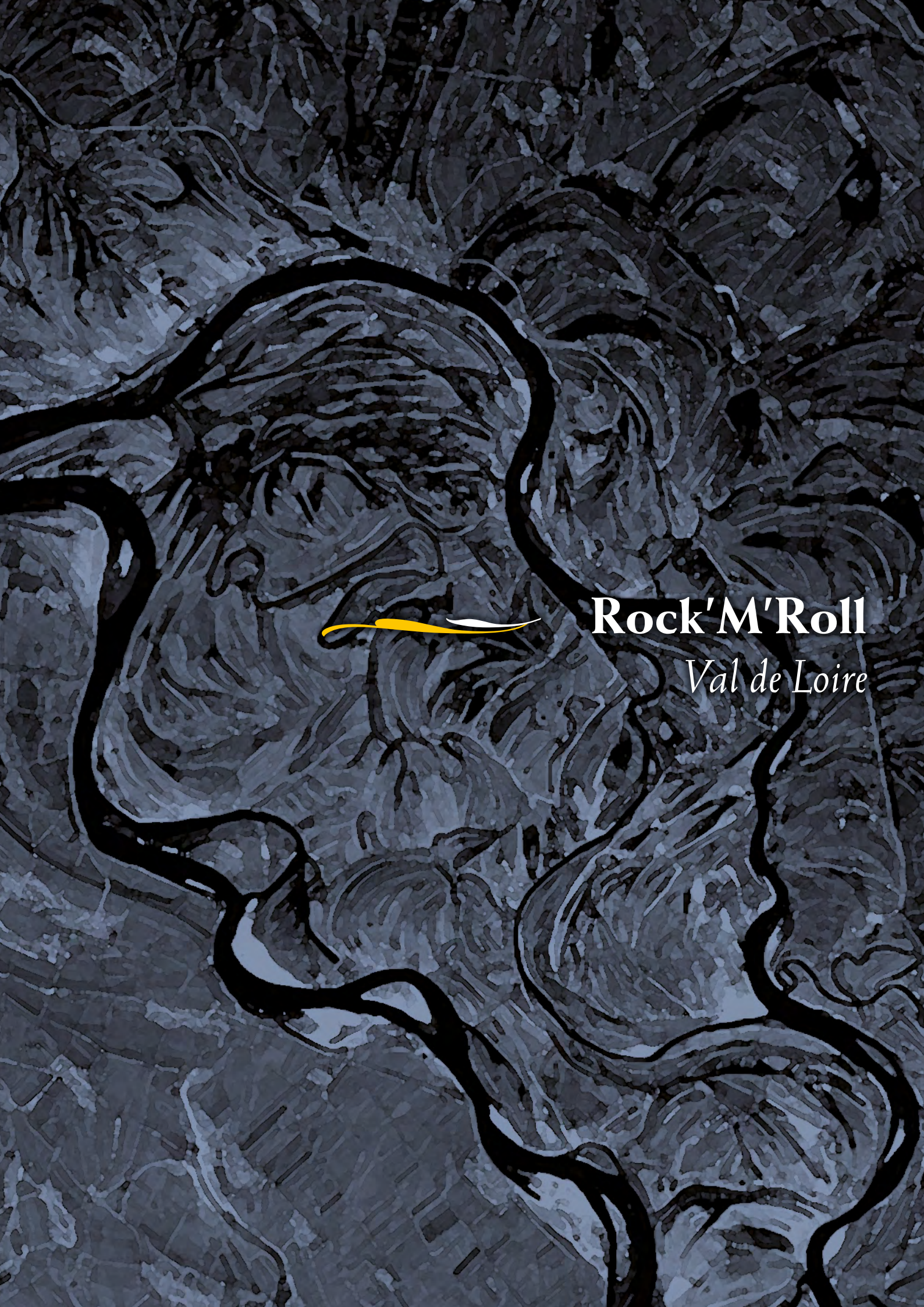
On the palate, the wine is full, complex and blessed with lovely length showing the minerality and acidity imparted by the Chenin. An extraordinary sparkling wine for lovers of great sparkling wines and vinous champagnes.

Perfect food pairings : Marenne oysters, or on elegant desserts : almond cream king cake, honey and cinnamon cake, fruit flambé, macaroon.

Serving temperature : 10 - 12°C







Rock'M'Roll

Val de Loire



ROCK M'ROLL

Château de La Mulonnière, built at the time of Napoleon III, was once occupied by residents said to have had strong characters. Characters so strong in fact that they have now invited themselves on to our labels, taking a few liberties to express their extroverted personality. So please meet Auguste, Agathe, Alfred and Anna, all four impatient for you to try the wines.



ROCK M'ROLL
Chenin Blanc

Auguste

Appellation : IGP Loire Valley.

Grape variety : Chenin Blanc 100%.

Soil : sandy schist.

Production technical data : selection of the best grapes followed by a slow pressing to preserve all the subtlety of the Chenin Blanc. Low temperature fermentation until the desired balance of acidity is obtained. A few months aging in stainless steel tanks before blending the different vats followed by the bottling during spring time.

Tasting notes : on the nose the wine reveals beautiful acacia, sweet almonds and citrus fruits notes. Its crispiness and fruitiness along with its length give him a unique and rich profile, reinforced by the natural bitterness of the Chenin grape.

Perfect food pairings : aperitif to share with friends, this white wine will go well with scallops with leeks, grilled fish, calf sweetbread with cream or even many cheeses (sheep and goat cheese).

Serving temperature : 12°C



ROCK M'ROLL
Rosé d'Anjou

Agathe

Appellation : Rosé d'Anjou.

Grape variety : a blend of Cabernet Franc, Cabernet Sauvignon, Grolleau and Gamay grapes.

Soil : schist and clay.

Production technical data : total de-stalking of the grapes; a proportion of the harvested grapes undergo skin contact maceration. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending followed by the bottling during spring time to preserve its fruitiness as much as possible.

Tasting notes : our Rosé d'Anjou opens with fruity notes such as redcurrant and raspberry. The great freshness on the palate is giving to the wine both crispiness and generosity.

Perfect food pairings : a perfect pairing with tomato salads, barbecued meats, spicy foods or even cherry pie.

Serving temperature : 8 - 9°C



ROCK M'ROLL
Cabernet Franc

Alfred

Appellation : IGP Loire Valley.

Grape variety : Cabernet Franc 100%.

Soil : schist and clay.

Production technical data : the Cabernet Franc grapes are manually harvested to select the most beautiful grapes. Three weeks fermentation with soft extraction followed by aging in stainless steel tanks for several months to offer a wine with great fruitiness and soft tannins.

Tasting notes : with a deep red color, our Cabernet Franc offers strawberries, raspberries and blackcurrant leaves aromas. The palate is supple and soft with elegant tannins for a wine showing both structure and generosity.

Perfect food pairings : this wine will go perfectly with red meat, roast poultry and mild cheeses.

Serving temperature : 15 - 16°C



ROCK M'ROLL
Chenin Blanc

Anna

Appellation : IGP Loire Valley.

Grape variety : Chenin Blanc 100%.

Soil : sandy schist.

Production technical data : selection of the best grapes followed by a slow pressing to preserve all the subtlety of the Chenin Blanc. Low temperature fermentation until the desired balance between sugar and acidity is obtained. A few months' aging in stainless steel tanks before blending the different vats followed by the bottling during spring time.

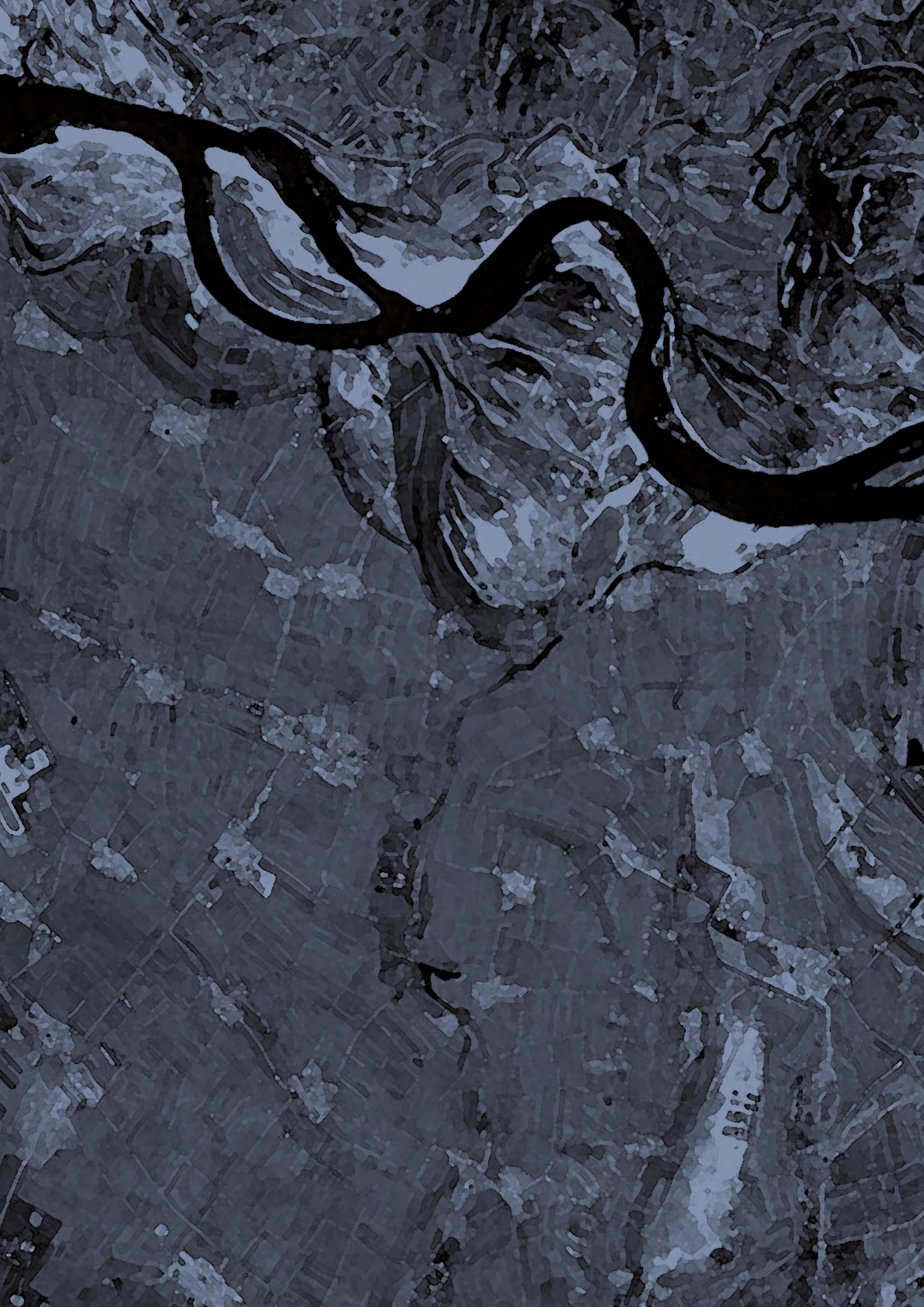
Tasting notes : our Chenin Blanc Anna is a sweet wine which is characterized by its natural delicacy. It reveals beautiful acacia, sweet almonds and citrus fruits notes. Its crispiness and fruitiness along with its length give him a unique and rich profile.

Perfect food pairings : aperitif to share with friends. The perfect accompaniment to fish – both cooked and raw, Indian or Asian-inspired dishes, and even fruit-based desserts.

Serving temperature : 12°C

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET





Château de la Mulonnière
Beaulieu-sur-Layon



Maison
CHATEAU DE LA
L'Orfèvre Papillon
SAVENNIÈRES

LA FANTASME

LA FANTASME

CHATEAU DE LA
Mulonnière
CHATEAU DE LA



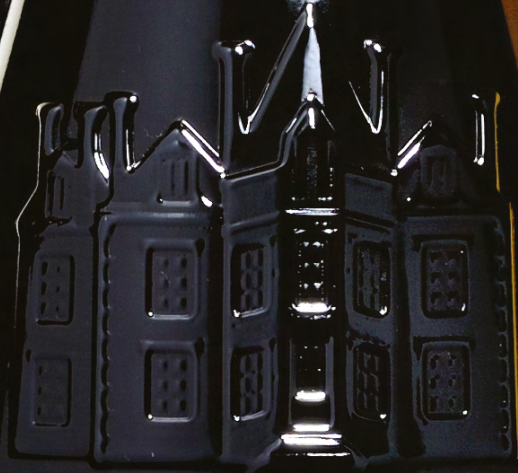
CHATEAU DE LA
Mulonnière

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin Blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

Saget La Perrière

POUILLY - SANCERRE - TOURAIN - ANJOU - MUSCADET

Saget-La Perrière





ANJOU VILLAGES
« *Rouge Baiser* »

Grape variety : Cabernet Franc - Cabernet Sauvignon.
Soil : Schist and schistose clay on the Coteaux de Layon sur Beaulieu.
Production technical data : After the dry summer and autumn that we enjoyed that year had turned the grapes beautifully ripe, we gently hand picked them to ensure they remained in optimum condition. After totally de-stalking the grapes, we carried out slow, gentle extraction over 21 days. The wine was matured in barrels (that had seen 1 vintage, 2 vintages and 3 vintages) until the end of 2010.
Tasting notes : The wine is magnificent in appearance, with a deep, dense garnet hue – very purple around the edges and nearly black in the centre of the glass.
Perfect food pairings : If decanted an hour earlier and served at room temperature, the wine should release its full range of aromas and display its opulent structure. Enjoy with juicy, red meats (rib of beef grilled over vine shoots, filet mignon, shoulder of lamb with rosemary) ; small feathered game (duck, etc) ; soft cheeses (Reblochon, farmhouse Brie, Saint Nectaire).
Serving temperature : 18 - 20°C



SAVENNIÈRES
« *L'Effet Papillon* »

Grape variety : Chenin Blanc 100%.
Soil : Schist and schistose clay, with splite, schist and aeolian sand on the Plateau d'Epiré.
Production technical data : We wait until the grapes are overripe then we hand harvest them, going through the vines several times. We carry out skin-contact maceration for 12 hours before fermentation in oak casks and stainless steel tanks. The wine is aged for 9 months in barrels before being blended and bottled.
Tasting notes : Very pure appearance with golden highlights. On the nose, we detect white fruit (quinces, peaches) and yellow fruit (apricots, mirabelle plums), followed by aromas created by the maturation process (oak, vanilla, sweet liquorice). On the palate, the wine is both fine and compact with white fruit aromas coupled with a touch of acidity, toning the wine at the end and giving it great length.
Perfect food pairings : After decanting, the wine's aromatic complexity and taste balance will make it a good match with a number of different dishes, including : fish or shellfish in a thick, creamy sauce ; pan-seared foie gras with cooked white fruit ; white meats in creamy sauces and sweetbreads ; truffled white pudding (sausage) ; hard cheeses (24 or 36 month-matured Comté, mature Mimolette).
Serving temperature : 10 - 12°C





COTEAUX DU LAYON BEAULIEU - 37,5 cl
« *A la Faveur de l'Automne* »

Grape variety : Chenin Blanc 100%.

Soil : Schist and schistose clay, with some areas of pea gravel on the hilltops.

Production technical data : We wait until the grapes are overripe then we hand harvest them, going through the vines several times successively. We carry out slow, natural fermentation in barrel over several weeks, without yeasting. Fermentation is stopped when the perfect taste balance is achieved. The wine is aged in barrel for 10 months before being bottled.

Tasting notes : Bright, crystal clear appearance with a lovely intensity of colour. On the nose, the wine shows great olfactory purity, a mixture of fruit compotes, predominantly apricots and peaches. On the palate, the wine is soft and perfectly balanced, with exotic fruit notes (lychees, mangos, pineapples). A touch of acidity on the finish underpins this wine's freshness and provides a lift towards the end.

Perfect food pairings : This wine can be enjoyed on its own and will also complement a number of dishes : goose or duck foie gras, half cooked or pan-seared ; blue cheeses ; white meats in creamy sauces and sweetbreads ; pear charlotte or hot tarte tatin.

Serving temperature : 8 - 10°C

QUARTS DE CHAUME
« *Septième Ciel* »

Grape variety : Chenin Blanc 100%.

Soil : Saint George, carboniferous and spilite series of schists.

Production technical data : We wait until the grapes are overripe before picking them by hand, going through the vines several times. Pressing is slow and gentle in order to respect the grape berry. This is followed by slow, natural fermentation in barrel lasting several weeks (without yeasting). The wine is then matured in barrels (that have seen 1 vintage, 2 vintages and 3 vintages) for 10 months before being bottled.

Tasting notes : The appearance is a shimmering, canary yellow with golden highlights. On the nose, the wine expresses itself in successive waves... On entry, it releases candied citrus (grapefruit, lemons, etc) aromas, then apricots, peaches and quinces emerge from a soft, predominantly vanilla, background, with elegant, very « toasted » oak. On entry to the palate, the wine is very compact and crisp with candied mandarin notes. It has a lovely mellow structure with a fresh, nervy, mineral finish.

Perfect food pairings : The wine can also be decanted for a few hours, after which it is the perfect companion to : goose or duck foie gras, half-cooked or pan-seared ; blue cheeses (Fourme d'Ambert, etc) accompanied by a slice of pear poached in the same wine ; apricot and marzipan tarts.

Serving temperature : 8 - 10°C



DIVINE IDYLLE
Crémant de Loire

Grape variety : Chardonnay (50%) and Pinot Noir (50%).

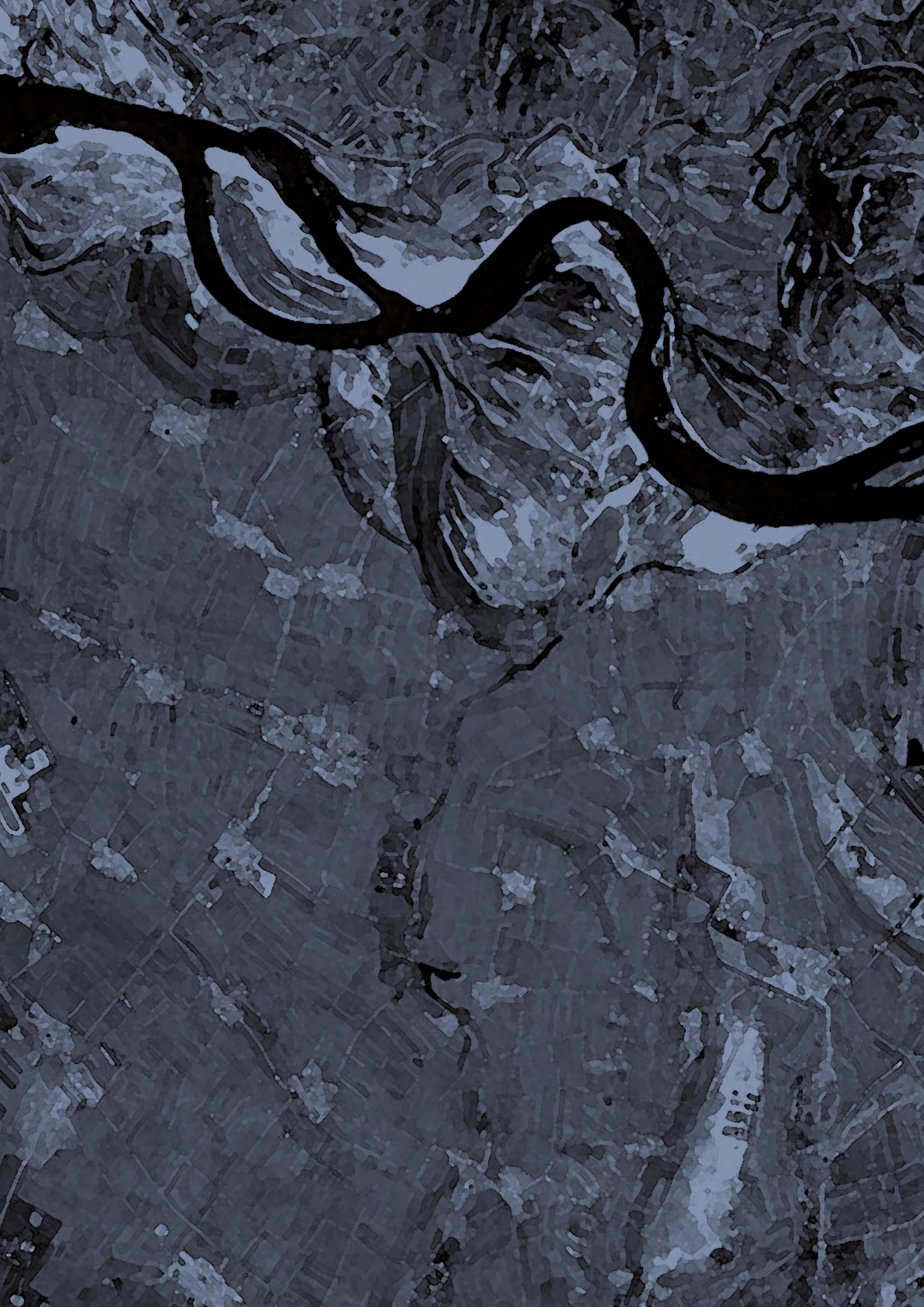
Soil : Schist and schistose clay.

Production technical data : « Divine Idylle » is made to a traditional old method. What distinguishes it from a classic Crémant is that the grapes are picked at an optimal level of maturity which enables the wine to be aged without the addition of sugar. After the harvest, we only keep the first juices, which undergo double fermentation, the Chardonnay in double-barrel and the Pinot in vat. The wine is then cooled and filtered to retain enough sugar for the second fermentation in bottle. After disgorging, the Crémant is lightly dosed with an old vintage Coteaux du Layon from the Château. Only 1,500 bottles were produced in the first year.

Tasting notes : Discreet and elegant, the nose develops radiating notes of hazelnuts, almonds, toast, candied fruit and light spices. « Divine Idylle » is a mature sparkling wine with distinct, fruity aromas. Its fine bubbles give it a delicate lift. It is vinous on the palate, with the Chardonnay adding finesse and freshness and the Pinot Noir, smoothness and body. The fruit on the nose comes through again on the palate as it evolves. The finish is long, fresh and pleasant.

Perfect food pairings : This gastronomic Crémant can be enjoyed as an aperitif, but also goes well with food. Try it with Parmesan cheese straws, pan-fried sea scallops with celeriac, or poached confited foie gras, served with turnip chutney. After a few years' ageing, it will pair beautifully with fattened hen stuffed with truffles.

Serving temperature : 10 - 12°C





Locus

Clisson





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 varietals 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 - TOURAINE - ANJOU - MUSCADET



Locus
FOLLE B.
Val de Loire
2018

Locus
MELON B.
Val de Loire
2018

Locus

Locus



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.

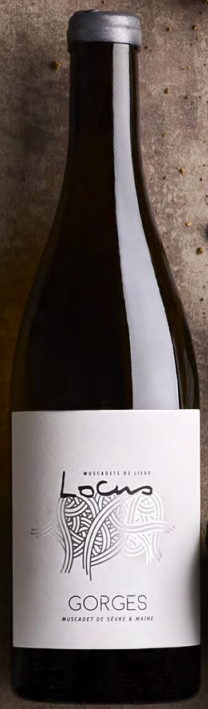
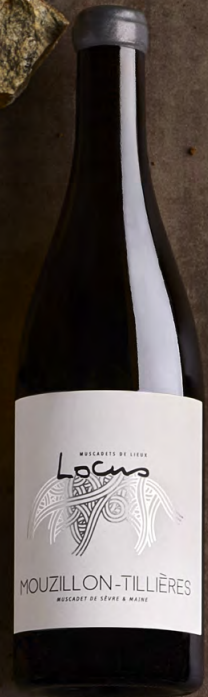
Perfect food pairings : our «Convergence» Muscadet Sèvre & Maine will pair nicely with fine fish (bass, sole) and seafood such as sea scallops and oysters.

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 SÈVRE & 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

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



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Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

Notes

A series of horizontal dotted lines for writing notes.


LA PERRIÈRE
L'ORIGINE

LE DOMAINE *Saget*
POUILLY SUR LOIRE


DOMAINE DE
TERRES BLANCHES
BUE-EN-SANCERRE

Domaine
des grandes
Espérances


CHATEAU DE LA
Mulonnière

MUSCADETS DE LIEUX
Locus

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

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