

Saget La Perrière



POUILLY ~ SANCERRE ~ TOURAINE ~ ANJOU ~ MUSCADET

Portfolio Guy Saget



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. »

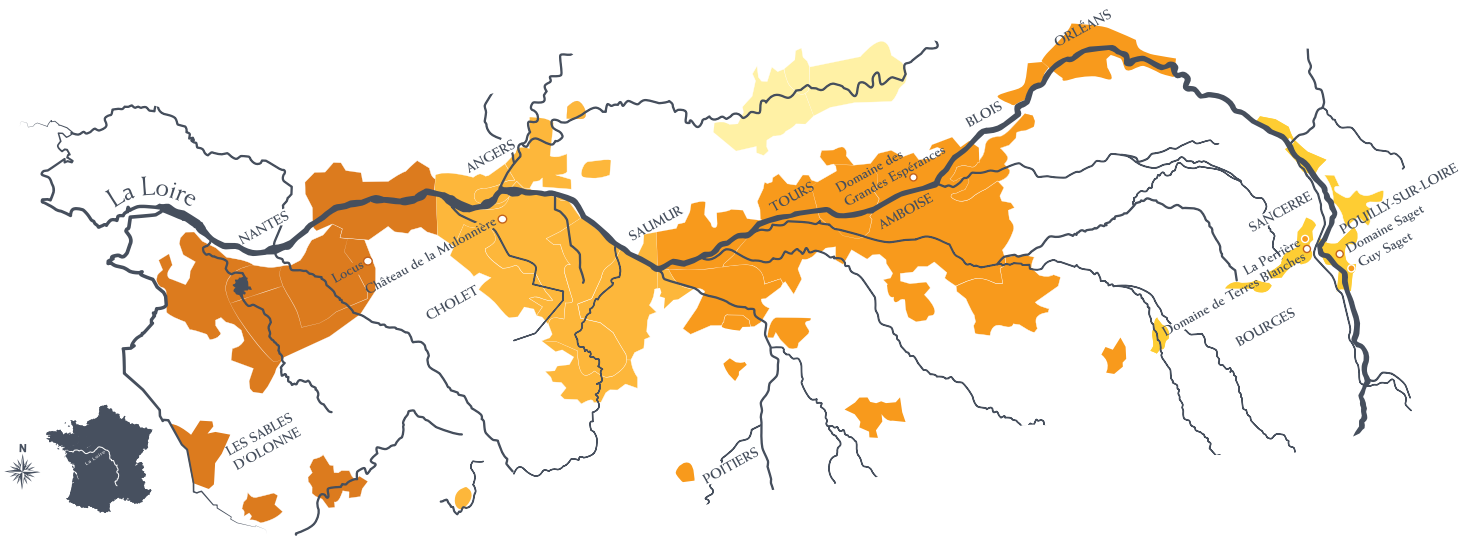
The Saget Family

Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

DEPUIS 1790
GUY SAGET
AMBASSEUR DE LOIRE

LA PERRIÈRE
L'ORIGINE



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.

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.



Guy Saget & Fils

S

AMBASSADEUR
DE
LOIRE

GUY SAGET

POUILLY-FUMÉ

APPELLATION POUILLY-FUMÉ CONTRÔLÉE



MIS EN BOUTEILLE PAR GUY SAGET - PRODUIT DE FRANCE

DEPUIS 1790

GUY SAGET

AMBASSADEUR DE LOIRE

The mission of the Guy Saget brand is to demonstrate to the highest level Saget La Perrière's intention to unravel the extreme complexity associated with the Loire vineyards. And over the course of 30 years experience and research, Jean-Louis Saget has succeeded in pinpointing the best terroirs and most effective vinification methods suited to each appellation. In so doing, he has established his very own classification system founded on expertise and experience. Using a detailed mapping of the finest and most expressive vineyard, his passion is sharing this vision with experts and winning over enthusiasts. The «Terroirs Ambassadeurs» vineyards are the fruit of this relentless mission of evaluating, validating and questioning. A complete collection of the finest Loire wines to satisfy the most fine-tuned and exacting palates, they showcase the wine range from Guy Saget, Ambassador of the Loire.

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POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

DEPUIS 1790

GUY SAGET

AMBASSADEUR DE LOIRE



POUILLY FUMÉ

Grape variety : Sauvignon Blanc 100%.

Location : Centre Loire.

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 5 months before bottling.

Tasting notes : Very nice golden yellow color with tins of green hints, brilliant wine. Really aromatic wine with a good olfactory intensity. The mineral notes of warm stone are combined in fragrances of yellow and well matured fruits (peach and mango).

Perfect food pairings : Asparagus in cream, tuna carpaccio, lamb curry, grilled prawns, pike-perch in beurre blanc.
Serve at a temperature of 11°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

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GUY SAGET

AMBASSADEUR DE LOIRE

SANCERRE

Grape variety : Sauvignon Blanc 100%.

Location : Centre Loire.

Soil : Clay-limestone soil.

Production technical data : Slow pressing. Vinification in temperature controlled at 18-20°C. Aging on fine lees for 5 months before bottling.

Tasting notes : Bright wine with green tints. On the nose, some aromas of white flowers predominate over a mineral frame. On the palate, the wine is generous and fresh with floral aromas.

Perfect food pairings : Grilled fish, Crottins de Chavignol goat's cheese, tandoori chicken skewers, sushi & sashimi.
Serve at a temperature of 11°C



SANCERRE

Grape variety : Pinot Noir 100%.

Location : Centre Loire.

Soil : Caillottes and clay-limestone soil.

Production technical data : The harvested grapes are 100% destalked. Pre-fermentation maceration until the desired colour is achieved before fermentation. This process is known as rosé de saignée (bled rosé).

Tasting notes : Clear looking wine with a light gooseberry colour. This wine's powerful bouquet is reminiscent of vineyard peach, ripe banana and raspberry. Light tannins, lovely freshness underpinned by a certain acidity, make this a superb « quaffing wine ».

Perfect food pairings : Provençal style tomatoes, rillettes (potted belly of pork), pan-fried calf's liver, duck with cherries.
Serve at a temperature of 9°C



SANCERRE

Grape variety : Pinot Noir 100%.

Location : Centre Loire.

Soil : Caillottes and clay-limestone soil.

Production technical data : The harvested grapes are 100% destalked. 3 days cold pre-fermentation maceration before spending 10 days in tank and undergoing malo-lactic fermentation in stainless steel tanks.

Tasting notes : Bright, ruby red wine. On the nose, lovely aromatic expression of a Pinot grown on limestone soil. Notes of leather and liquorice on the nose. Beautifully well-balanced on the palate, this is a light, easy-to-drink wine with aromas of red fruit, raspberry and blackcurrant.

Perfect food pairings : Parma ham, cod fillet with spices, coq au vin, raspberries.
Serve at a temperature of 15°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

DEPUIS 1790

GUY SAGET

AMBASSADEUR DE LOIRE



ROSÉ de LOIRE

Grape Varieties : Gamay 60% and Cabernet Franc 40%

Location : Touraine.

Soil : Clay and limestone.

Production technical data : The harvested grapes are 100% destalked. Maceration on the skins lasting around 20 hours before separate, direct pressing of each of the grape varieties. Aging on the fine lees for 2-3 months after fermentation and early bottling.

Tasting notes : Pale colour with salmon-coloured tints. On the nose, the wine reveals redcurrant aromas with a touch of raspberry and hints of marshmallow. On entry to the palate, the wine is supple and elegant with red berry aromas.

Perfect food pairings : Salad of Paris mushrooms, stone-plate-cooked meat, home-made hamburger.

Serve at a temperature of 9°C



VOUVRAY

Grape Variety : Chenin Blanc 100%

Location : Touraine.

Soil : Siliceous clay soil.

Production technical data : Slow pressing before temperature controlled vinification at 18-20°C. Fermentation is arrested when the right sugar/alcohol balance has been reached, aging on the lees for 4-5 months before being bottled.

Tasting notes : Straw yellow appearance with golden highlights. On the nose, the wine is rich with subtle aromas of almond and acacia, complemented by fresh grape and honey notes. On the palate, the wine is soft and well-balanced with lovely length due to the freshness provided by the Chenin Blanc.

Perfect food pairings : Foie gras, rolled fillets of veal, acacia flower fritters, cream caramel.

Serve at a temperature of 12°C



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TOURAINES SAUVIGNON

Grape Variety : 100% Sauvignon Blanc.

Location : Touraine.

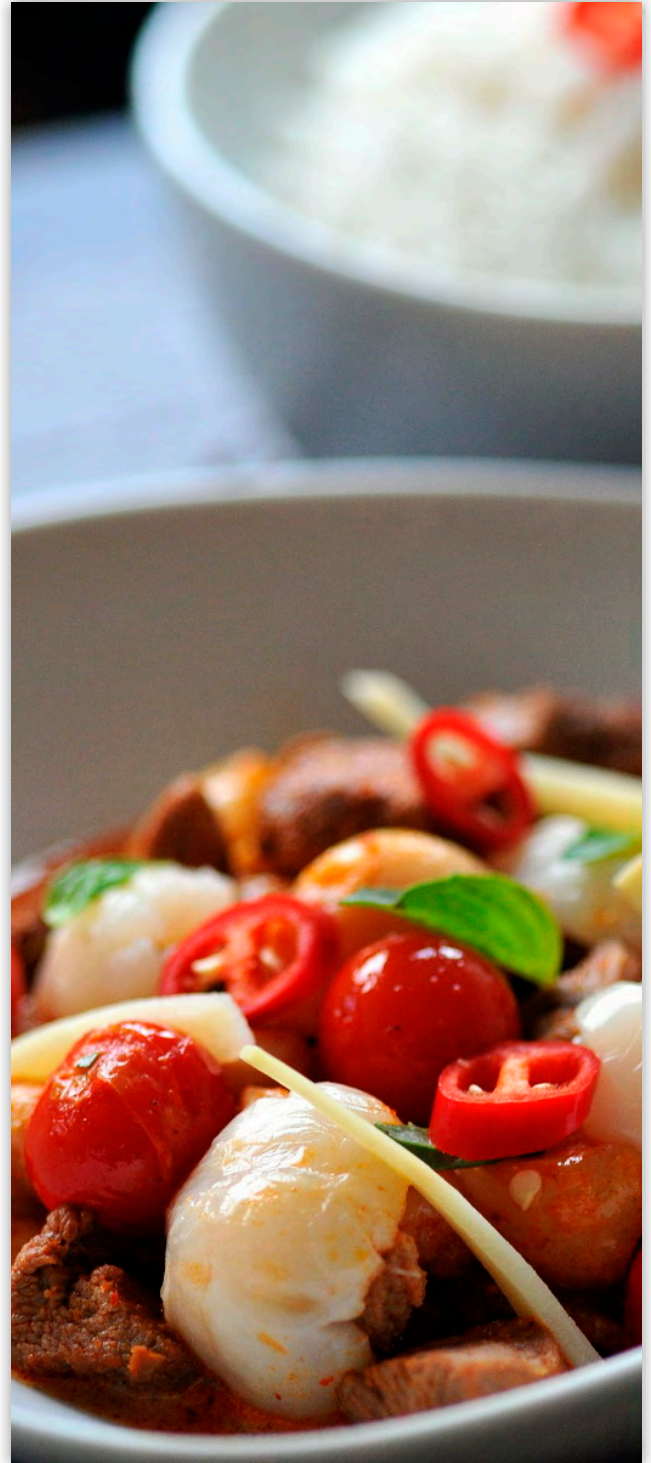
Soil : Siliceous clay soil.

Production technical data : Slow pressing, low temperature fermentation in stainless steel tanks before aging on fine lees for 3/4 months before bottling.

Tasting notes : Pale gold with green highlights. Straightforward and powerful on the nose with subtle aromas of blackcurrant bud. Fresh and fine on the palate with lovely, long lasting aromas.

Perfect food pairings : Charcuterie, puréed salted cod, frogs' legs, hard cheeses.

Serve at a temperature of 11°C



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AMBASSADEUR DE LOIRE

CHINON

Grape Variety : Cabernet Franc 100%

Location : Touraine.

Soil : Clay and limestone.

Production technical data : The harvested grapes are 100% destalked. Cold pre-fermentation maceration with punching of the cap and pumping over before malo-lactic fermentation in stainless steel tanks.

Tasting notes : Deep garnet red coloured wine of beautiful intensity. Very fruity on the nose, with notes of musk and undergrowth. There is tannin on the palate, but not too much, nice length with a velvety feel.

Perfect food pairings : Skirt of beef with shallots, quail with grapes, duck confit.
Serve at a temperature of 14°C



SAUMUR CHAMPIGNY

Grape Variety : Cabernet Franc 100%

Location : Anjou-Saumurois.

Soil : Clay and Tuff.

Production technical data : The harvested grapes are 100% destalked.

Cold pre-fermentation maceration with punching of the cap and pumping over before malo-lactic fermentation in stainless steel tanks.

Tasting notes : The ruby-coloured wine shows aromas of undergrowth married with red fruit. Light on the palate, it is well-balanced and fruity with very smooth tannin.

Perfect food pairings : Rabbit in mustard sauce, lamb cutlets, cherry custard tart.
Serve at a temperature of 15°C



SAINT NICOLAS de BOURGUEIL

Grape Variety : Cabernet Franc 100%

Location : Touraine.

Soil : Gravel and sandy soils.

Production technical data : The harvested grapes are 100% destalked. Cold pre-fermentation maceration with punching of the cap and pumping over before malo-lactic fermentation in stainless steel tanks.

Tasting notes : Bright, ruby red wine with garnet highlights. On the nose, the wine is very Cabernet Franc, with hints of violet and peony. On the palate, the wine is dominated by the fruit with blackberry and blackcurrant notes.

Perfect food pairings : Red beetroot salad, veal sweetbread in cream, fajitas.
Serve at a temperature of 14°C



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POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

DEPUIS 1790

GUY SAGET

AMBASSADEUR DE LOIRE



ROSÉ D'ANJOU

Grape Variety : Grolleau 100%

Location : Anjou-Saumurois.

Soil : Tuff, clay and limestone.

Production technical data : Maceration on the skins followed by pressing and low temperature vinification. The fermentation is arrested when the right sugar/alcohol balance has been reached, aging on the lees for 2-3 months before early bottling.

Tasting notes : Pleasant, light, salmon-coloured wine. Delicate and fruity on the nose with aromas of redcurrant and raspberry. Very smooth on the palate with aromas of red fruit with spicy undertones.

Perfect food pairings : Melon, artichokes with vinaigrette, grilled fish, red fruit tarts.
Serve at a temperature of 9°C



CABERNET D'ANJOU

Grape Varieties : Cabernet Franc 70%, Cabernet Sauvignon 30%.

Location : Anjou-Saumurois.

Soil : Tuff.

Production technical data : Separate, direct pressing of the two grape varieties before low temperature vinification. The fermentation is arrested when the right sugar/alcohol balance has been reached, aging on the lees for 2-3 months before early bottling.

Tasting notes : Crystal clear appearance with salmon highlights. On the nose the wine is characterized by aromas of rose petal and red berries. On the palate the wine is fresh and generous with fruit drops and wild strawberry notes.

Perfect food pairing : Skewers of pork with prunes, cold cuts, strawberry soup.
Serve at a temperature of 9°C



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MUSCADET DE SÈVRE ET MAINE

Grape Variety : Melon de Bourgogne 100%

Location : Nantes area.

Soil : Volcanic rocks and granite.

Production technical data : Vinification in temperature controlled stainless steel tanks followed by aging on fine lees for 2/3 months before bottling.

Tasting notes : White wine with a « green-gold » colour. Floral aromas on the nose that we pick up again on the palate, with notes of yellow fruit such as peach. Fine, lively and elegant on the palate.

Perfect food pairings : Avocado with shrimps, fish skewers, oysters, mussels in white wine.

Serve at a temperature of 10°C.



MUSCADET DE SÈVRE ET MAINE SUR LIE

Grape Variety : Melon de Bourgogne 100%

Location : Nantes area.

Soil : Volcanic rocks and granite.

Production technical data : Vinification in temperature controlled stainless steel tanks followed by an aging on fine lees for 4-5 months before bottling without racking in order to keep freshness and complexity of the wine.

Tasting notes : Beautiful pale gold colour with a few green highlights. On the nose, the wine offers aromas of white flowers over a mineral frame. Long and well-balanced on the palate, with very fresh aromas of white peach and pear.

Perfect food pairings : Seafood platter, oysters, fish soup, fillets of sole.

Serve at a temperature of 10°C.



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SAUVIGNON BLANC

Grape Variety : Sauvignon Blanc 100%
Location : Vin de France.

Tasting notes : Pale golden hue with green highlights. Subtle aromas on the nose, with boxwood and exotic fruit perfumes. On the palate, the wine is both delicious and crisp with citrus, mango and elderberry notes.

Perfect food pairings : Antipasti, bruschetta, goats cheeses, ham pastry puffs, rocket salad.

Serve at 11°C



CHARDONNAY

Grape Variety : Chardonnay 100%
Location : Vin de France.

Tasting notes : Pale yellow hue with green highlights. Powerful and ripe on the nose, with a range of white fruit perfumes (peaches, mangos), pineapple syrup and fresh butter. On the palate, the wine shows fullness and depth. The same fruit aromas come through again, complemented by a touch of freshness.

Perfect food pairings : Farmyard Brie, chicken breasts in cream, poached eggs with smoked salmon.

Serve at 11°C



PINOT NOIR

Grape Variety : Pinot Noir 100%
Location : Vin de France.

Tasting notes : Clear, bright ruby red. The wine is fine on the nose and very typical, with a mélange of stone fruit (cherries, plums), red fruit and spices. Generous on the palate yet fresh and delicious.

Perfect food pairings : Cold pork platter, boeuf bourguignon, mature cheeses, cold pressed ham.

Serve at 13/14°C



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AMBASSADEUR DE LOIRE



TOURAINE BRUT
« Arnaud Laurent »

Grape Varieties : Chenin Blanc 60%, Chardonnay 20% and Cabernet Franc 20%

Location : Touraine.

Soil : Clay and limestone.

Production technical data : Separate vinification of the base wines from each grape variety. Slow pneumatic pressing. Temperature controlled vinification at 18°C. Aging on the lees. Blending of the base wines, then transformed into sparkling wine using the traditional method with remuage (riddling).

Tasting notes : Pale gold in appearance with nice looking mousse. Fine, long lasting bubbles. Lovely freshness on the palate with yellow flower notes.

Perfect food pairings : Guacamole, sushi & sashimi, smoked salmon, desserts.

Serve at a temperature of 9°C.



CRÉMANT DE LOIRE
« Murano »

Grape Varieties : Chenin Blanc 60%, Chardonnay 40%.

Location : Touraine.

Soil : Clay and limestone.

Production technical data : Separate vinification of the Chenin Blanc and Chardonnay base wines, due to the different speed of ripening of the 2 grape varieties. Slow, pneumatic pressing. Temperature controlled vinification at 18°C. Aging on the lees. Blending of the base wines, transformation into sparkling wine followed by remuage (riddling) and disgorging after 18 months sur lattes (laid in horizontal stacks).

Tasting notes : Very fine, long-lasting bubbles in a lovely, pale gold coloured wine with green highlights. The spirited aromas combine white fruit (pear, peach) with white flowers (hawthorn, acacia). Smooth and well-balanced on entry to the palate, finishing with long-lasting aromas and dried fruit notes.

Perfect food pairings : Fillets of sea bass, cheese soufflé, honey and cinnamon cake, chocolate gâteau. Serve at a temperature of 9°C.



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AMBASSADEUR DE LOIRE



This is the prestige harvest of Guy Saget. The Chinon, Saumur Champigny and Saint Nicolas de Bourgueil of the Moulin de Beauregard owe all their quality to the fantastic work of the producer.

Each year one of the other vintages has the honour to be distinguished on the guides or on competition.

Marie de Beauregard is the qualitative standard of the red wines of the Loire of the vineyards Guy Saget.



SAUMUR CHAMPIGNY
« Marie de Beauregard »

Grape Variety : Cabernet Franc 100%
Location : Anjou-Saumurois.
Soil : Clay and Tuff.
Production technical data : The harvested grapes are 100% destalked. Long vatting in temperature controlled open vat (max 32°C), pumped over regularly. 100% malo-lactic fermentation. 9 months aging in barrels.
Tasting notes : Deep colour with garnet reflections. On the nose, the wine offers up empyreumatic aromas of coffee roasting and sweet pepper with a hint of camphor mixed with vanilla. Gentle and liquoricy on entry to the palate, with a fantastic oaky finish, plenty of tannin and Burlat cherry notes.
Perfect food pairings : Rack of lamb, roast rib of beef, pan-fried veal liver, chicken with mushrooms.
Serve at a temperature of 15°C



ST NICOLAS DE BOURGUEIL
« Marie de Beauregard »

Grape Variety : Cabernet Franc 100%
Location : Touraine.
Soil : Clay and limestone.
Production technical data : The harvested grapes are 100% destalked. Long vatting in a temperature controlled open vat (max 32°C), pumped over regularly. 100% malo-lactic fermentation. 9 months aging in barrels.
Tasting notes : A garnet red wine with ruby highlights and a lovely intensity of colour. Strong aromas of stewed plum on the nose, which after aeration, opens to lovely vanilla notes. Clean on entry to the palate, followed by aromas of undergrowth mixed with musk and truffle. Good, solid structure on the palate with silky, smooth tannin.
Perfect food pairings : Red beetroot salad, creamed veal sweetmeats, fajitas.
Serve at a temperature of 15°C



CHINON
« Marie de Beauregard »

Grape Variety : Cabernet Franc 100%
Location : Touraine.
Soil : Clay and limestone.
Production technical data : The harvested grapes are 100% destalked. Long vatting in temperature controlled open vat (max 32°C), pumped over regularly. 100% malo-lactic fermentation. 9 months aging in barrels.
Tasting notes : Garnet red-coloured wine. Very fruity on the nose with aromas of blueberry, blackberry and vanilla. Perfectly balanced on the palate, with supple, silky tannins elegantly bearing notes of stewed black fruit and sweet spices.
Perfect food pairings : Quails with grapes, duck in orange and spices, roast rack of lamb with thyme.
Serve at a temperature of 15°C



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