



Sancerre d'excellence depuis 18...

SAISON
2023



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
SAUVIGNON

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







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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

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POUILLY - SANCERRE - TOURNAI - ANJOU - MUSCADET



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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

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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



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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



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