


PERRIERE
SAUVIGNON

La Petite
PERRIERE


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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

