





clair de  
**B R U M E S**  
POUILLY-FUMÉ

The Saget family is proud of its historic birthplace in the village of Pouilly-sur-Loire.

Clair de Brumes invites you to immerse yourselves in a magically atmospheric cloud settled along the banks of the Loire... As the sun comes up, a light fog embraces the still-slumbering vines. The stars fade gently away, bringing the mist to the foreground of a captivating canvas. This canvas reveals the hidden memories, the secrets of the soil, and the imprint of the skilful hands that have shaped this unique terroir over the generations.

Because they are multi-faceted, these morning mists are both a source of mystery and inspiration. They embody the power of nature and the changing seasons with their stunning panoramas. Within their nuances, each reflects our vineyards and our unique winegrowing ethos. We are paying tribute to the many moods these mists create and the microclimates that give rise to them.

With Clair de Brumes, we are capturing, in the bottle, our love of the Pouilly-Fumé AOC and our commitment to sustainable, eco-friendly winegrowing practices. Through a drinking experience that reveals the uniqueness of each plot of vines, you will discover the authenticity and magic of our terroirs, where the mist, like a cloud gently settled over our land, reveals many secrets...

*Saget La Perrière*

POUILLY - SANCERRE - TOURNAI - ANJOU - MUSCADET







clair de  
BRUMES  
POUILLY-FUMÉ



**POUILLY-FUMÉ**  
« Présage »

**Grape variety:** 100% Sauvignon Blanc.

**Terroir:** « Présage » is a blend of various Pouilly-Fumé AOC terroirs offering a representative expression of this wonderful appellation.

**Production technical data:** The harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 8 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) at a temperature of 12°C.

**Tasting notes:** Pale golden hue with green tints. It is subtle on the nose with aromas of gun flint, asparagus and hints of grapefruit. The palate develops a lively minerality with notes of blackcurrant buds.

**Food pairings:** An excellent accompaniment to small Loire fish fried in batter, grilled prawns or lamb curry.

**Serving temperature:** 10-12°C.



**POUILLY-FUMÉ**  
« Vaurigny »

**Grape variety:** 100% Sauvignon Blanc.

**Terroir:** The « Vaurigny » plot is located in the commune of Pouilly-sur-Loire in the heart of the AOC area and covers 2.02 hectares. The southwest-facing vines are planted in « petites caillottes » soils (small limestone pebbles mixed with clay) on Barrois limestone. The wines are remarkably well-balanced.

**Production technical data:** The harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 12 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) carried out to add body.

**Tasting notes:** Golden hue with green tints. The nose reveals notes of exotic and white-fleshed fruit with hints of honey. After a lovely, soft and fresh entry to the palate, the wine evolves with these same aromas of fresh exotic fruit and reveals a lovely lively acidity with a long, mineral finish.

**Food pairings:** This wine works well with grilled Loire fish, sushi, Tandoori chicken skewers or a Crottin de Chavignol goat's cheese.

**Serving temperature:** 10-12°C.



**POUILLY-FUMÉ**  
« Les Déserts »

**Grape variety:** 100% Sauvignon Blanc.

**Terroir:** Located at Saint-Andelain, the AOC's highest-lying village, the « Les Déserts » plot covers 1.01 hectares with Kimmeridgian marl soils. Its westerly exposure and late-ripening terroir result in wines with an assertive character and a particularly elegant structure.

**Production technical data:** The harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 12 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) carried out to add body.

**Tasting notes:** Golden hue with green tints. The nose is fresh and fruity with strong notes of citrus fruits, hint of flowers and mineral aromas. Sharp and fresh on the palate with a salty mineral touch.

**Food pairings:** This wine works perfectly with noble shellfish like lobsters or crayfish.

**Serving temperature:** 10-12°C.



**POUILLY-FUMÉ**  
« Les Roches »

**Grape variety:** 100% Sauvignon Blanc.

**Terroir:** « Les Roches », a 1.01-hectare plot of vines growing on rocky limestone terrain, is located on the banks of the Loire in the commune of Pouilly-sur-Loire. This early-ripening, southwest-facing terroir generally produces lovely ripe grapes, resulting in dense and radiant wines.

**Production technical data:** The harvesting of the perfectly mature grapes was carried out in the morning to preserve all the grapes' freshness. This was followed by a gentle pressing with a separation of the pressed juices, retaining only the cuvée, and then 48 to 72 hours of static cold settling before fermentation in temperature-controlled stainless steel vats at 16-18°C. The wine underwent 12 months of ageing on its fine lees with a regular bâtonnage (stirring of the lees) carried out to add body.

**Tasting notes:** Pale golden hue with green tints. The nose reveals notes of candied yellow fruits and quince. With softness and elegance, the palate evolve around those notes of wite flesh fruits with a round, ample and persistent finish.

**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:** 10-12°C.

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