

La Perrière Mégalithe Sancerre 2022

BACKGROUND

Mégalithe is the crown jewel of Saget La Perrière — a wine that, since its first vintage in 1998, has proven deliciously that Sauvignon Blanc can age with true magnificence. The story begins with the Saget family's 1996 acquisition of Domaine de La Perrière, one of Sancerre's oldest and most storied estates. At the heart of this property is a remarkable natural limestone cave — carved by ancient water currents 60 million years ago, from rock laid down in the Jurassic Period over 150 million years earlier. Here, in conditions of constant temperature and humidity, the family (nine generations of Loire Valley winemakers with roots in Pouilly-sur-Loire since 1790) launched their own estate wine production. And it was from the exceptional Les Royeux vineyard — a 25-acre single plot of pure, flinty silex soil in the Sancerre AOC — that Jean-Louis Saget created Mégalithe. Mégalithe is crafted with extraordinary precision. Grapes are hand-harvested from the finest selections of Les Royeux. After gentle pressing, 40% of the must is fermented in new 300-liter Allier oak barrels for eight to nine months, with regular lees-stirring to add weight, complexity, and texture. The remaining 60% is vinified in stainless steel, preserving Sauvignon Blanc's vibrancy and purity. Together, they create a wine of striking depth and unmistakable terroir. Mégalithe is truly a wine for those who wish to discover just how extraordinary and age-worthy a great Sancerre can be.

TERROIR & VINTAGE NOTES

Mégalithe is sourced entirely from Les Royeux — a 25-acre single plot of flinty silex soil in Sancerre AOC — of which only the finest selections are used. This exceptional terroir imparts a distinctive gunflint minerality and remarkable aging potential. The rolling hills of Sancerre deliver excellent sun exposure, helping grapes achieve full maturity while retaining the Loire's signature freshness and tension.

WINEMAKING & AGING

Grapes are hand-harvested from a selection of Les Royeux's best (and oldest) vines. After gentle pressing, 40% of the must is fermented in new 300-liter Allier oak barrels for 8–9 months, with regular lees-stirring to add weight and complexity. The remaining 60% is vinified in stainless steel vats to preserve Sauvignon Blanc's vibrancy. The two components are blended to create a wine of remarkable complexity, freshness, and depth.

TASTING NOTES

Gunflint, elderflower, and exotic fruit on the nose. Fresh and structured on the palate, with citrus, rhubarb, and a long, spicy, mineral finish.



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

ORIGIN

Sancerre AOC, Loire Valley, France

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 0.28, RS: 0.1, Ph: 3.33,
Closure: Cork

WINEMAKER

Laurent Saget

