

La Perrière Pouilly-Fumé 2023

BACKGROUND

With 890 acres of vines located in the finest appellations and long-term relationships with families of vine growers, Saget La Perrière creates and blends a wide range of wines from the Loire Valley. Saget illustrates the family's determination to carry on the tradition of nine generations dedicated to producing the best wines across various parcels, namely Vaurigny, Les Chantalouettes, Les Fougères, and Les Roches. 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," its classification, one of the oldest in France, goes back to 1937. The term "Blanc Fumé" (smoky white) refers to the thin smoke-colored layer covering the grapes at the time of harvest, but also the unique aromas of gunflint famous in the wines of Pouilly sur Loire. Saget la Perrière signature brands epitomize the freshness of Loire wines. The average vine age is 25 years.

TERROIR & VINTAGE NOTES

The 43 hectares of La Perrière are heavily dominated by Sauvignon Blanc, planted over roughly 38 hectares. Soils are clay and limestone with kimmeridgian marls. All the vineyards are sustainably managed using soil tillage and grass cover. This region and its rolling hills provide great exposure, which helps the grapes attain exceptional maturity.

WINEMAKING & AGING

Grapes are harvested in mid-September. After pressing, the must is clarified for 48 hours at ~57°F. Once decanted, wine ferments for ~12 days in stainless steel vats at low temperatures to preserve the aromas. No yeast is added to the must before the fermentation. The wine is aged on fine lees for six months with pumping over to speed autolysis of the yeast. This process gives more complexity and yields well-rounded wines. The wine is bottled in spring and aged at least 6–8 months in cellar.

TASTING NOTES

Pouilly Fumé has a lovely golden hue with green tints. On the nose, a rich array of aromas, opening with pear, white peach, and quince and continues with white flowers and boxwood. The wine reveals a lovely, lively acidity with pear and peach aromas coming through again on the palate, followed by a hint of lemon on the finish. This is a rich wine with long, lingering aromas.



Saget La Perrière

POUILLY - SANCERRE - TOURNAINE - ANJOU - MUSCADET

ORIGIN

Pouilly-Fumé AOC, Loire Valley, France

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 3.62, RS: 0.2, Ph: 3.3,
Closure: Cork

WINEMAKER

Phillipe Reculet Laurent Saget

