



# La Perrière Sancerre 2022

## BACKGROUND

The caves at Domaine de La Perrière were naturally carved 200 million years ago and are the ideal location to age the wines from the 106 acres of the estate's Sancerre vineyards, located in the districts of Bannay, Verdigny, Saint-Satur, Crézancy, and Vinon. These terroirs are where Sauvignon Blanc can best express the symphony of its mineral and grassy aromas in harmony with the flinty soils to create powerful wines with impressive aging potential. Originally from Pouilly-sur-Loire, the Saget family has a deep history in the Loire Valley spanning 9 generations. They decided over twenty years ago to head off in search of other treasures that this beautiful wine region has to offer. Their wines embrace a unique showcase range of Loire appellations; from its original home in Pouilly sur Loire to Sancerre, Chinon, Vouvray, Anjou, and Muscadet forming an unprecedented collection across the Loire Valley.

## TERROIR & VINTAGE NOTES

The 43 hectares of La Perrière are heavily dominated by Sauvignon Blanc, planted over roughly 38 hectares. 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

Half of the Sauvignon Blancs are hand-picked. A first sorting carried out in the vineyard ensures that only the grapes of the desired maturity level are retained. Grapes are then taken to the cellars to be pressed and then undergo a short, cold, pre-fermentation maceration before fermentation. The wine is aged on fine lees for 3–4 months. Maximum natural CO<sub>2</sub> is preserved before bottling to limit the addition of sulfites and to maintain freshness. The wine is bottled in Spring and cellar-aged at least five months.

## TASTING NOTES

This wine displays a light yellow hue with green tints. The nose initially expresses rhubarb, undergrowth, and peppermint aromas and then opens up to reveal notes of fresh citrus, lime, grapefruit, and orange blossom. The wine is fresh and delicate on entry to the palate and then develops a lovely ethereal structure, in which even riper citrus notes (lemon, pink grapefruit) come through again. The finish is very elegant with a touch of mint, resulting in a harmonious and extremely fine wine.



750ML

750ML



*Saget-La Perrière*

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

## ORIGIN

Sancerre AOC, Loire Valley, France

## GRAPE VARIETIES

100% Sauvignon Blanc

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13%, TA: 3.45, RS: 1.39, Ph: 3.3,

Closure: Cork

## WINEMAKER

Phillipe Reculet Laurent Saget

