

La Perrière Sancerre 2024

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, they decided over twenty years ago to head off in search of other treasures that this beautiful wine region. 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. All Saget La Perrière vineyards are certified HVE3 which encourages vineyards to focus on increasing biodiversity, decreasing the negative environmental impact of their phytosanitary strategy, managing their fertilizer inputs, and improving water management.

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 desired maturity level are retained. Grapes are then taken to the cellars to undergo a short, cold, pre-fermentation maceration before being pressed and fermented. The wine is aged on fine lees for 3–4 months. Maximum natural CO² 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

Pale gold color 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 palate is vibrant with mineral and citrus notes. The finish is crisp and elegant.



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: 3.9, RS: 0.7, Ph: 3.2,
Closure: Cork

WINEMAKER

Phillipe Reculet Laurent Saget



750ML

750ML

750ML

