

La Perrière Sancerre 2025

BACKGROUND

In 1996, Jean-Louis Saget made one of the Loire Valley's most consequential wine acquisitions: Clos de La Perrière — a storied Sancerre estate whose natural limestone cave, carved by water currents some 60 million years ago from rock laid down during the Jurassic Period, provides the perfect environment for aging wine. With this acquisition, the Saget family — nine generations of Loire Valley winemakers with roots in Pouilly-sur-Loire since 1790 — became the custodians of one of Sancerre's finest addresses. Sancerre is one of France's most celebrated appellations, perched along the Loire River in the Centre-Loire subregion. Saget La Perrière's 43 hectares are spread across five communes — Bannay, Verdigny, Saint-Satur, Crézancy, and Vinon — each contributing a unique expression of Sancerre's famous flinty silex soils. These mineral-rich, free-draining soils are Sauvignon Blanc's ideal habitat, coaxing extraordinary aromatic complexity and impressive aging potential from the variety. The appellation's rolling hills deliver exceptional sun exposure, allowing grapes to achieve outstanding maturity while retaining the Loire's signature freshness. Today, brothers Arnaud and Laurent Saget carry this legacy forward with precision and passion. For their fine Sancerre, half the grapes are hand-harvested; the wine is aged on fine lees for 3–4 months; natural CO₂ is carefully preserved; and the wine is cellar-aged at least five months before release. La Perrière Sancerre is a brilliant expression of everything that makes this appellation extraordinary — mineral, ethereal, and alive with the freshness that only this iconic corner of France can deliver.

TERROIR & VINTAGE NOTES

La Perrière Sancerre comes from 43 hectares of estate vineyards across Bannay, Verdigny, Saint-Satur, Crézancy, and Vinon in Sancerre AOC. Sauvignon Blanc covers approximately 38 hectares of sustainably managed land — soil-tilled and grass-covered. The flinty silex soils and rolling hills deliver exceptional sun exposure, producing wines of remarkable mineral depth, aromatic complexity, and impressive aging potential.

WINEMAKING & AGING

Half of the grapes are hand-harvested; a vineyard sorting retains only those at optimal maturity. A short cold pre-fermentation maceration precedes pressing and fermentation. The wine is aged on fine lees for 3–4 months. Natural CO₂ is carefully preserved before bottling to minimize sulfite additions and maintain freshness. The wine is bottled in spring and cellar-aged at least five months before release.

TASTING NOTES

Light gold with green tints. Aromas of rhubarb, lime, grapefruit, and orange blossom. Vibrant and mineral on the palate, fresh and elegant, with a crisp, minty finish.



750ML

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: 12.5%, TA: 3.9, RS: 0.7, Ph: 3.2,

Closure: Cork

WINEMAKER

Laurent Saget

