

La Petite Perrière Pinot Noir 2025

BACKGROUND

The Saget family have been writing Loire Valley wine history since 1790, and now in their ninth generation, they show no signs of slowing down. From their origins in Pouilly-sur-Loire to their current 230 hectares spanning the full sweep of the Loire, the Sagets are the only family with a winemaking presence across all four Loire subregions: Muscadet, Anjou, Touraine, and Centre-Loire. Their La Petite Perrière range represents the family's vision of accessible, varietal-focused wines crafted under the Vin de France designation — a classification that gave them the freedom to blend the finest Loire Valley grapes with complementary fruit from the South of France, balancing the Loire's characteristic freshness with warmth and generosity. La Petite Perrière Pinot Noir is a testament to that visionary philosophy. The Pinot Noir grape is famously delicate and demanding, and the Saget winemaking team — led by Laurent Saget — handles it with exacting care. Double-sorted grapes from Touraine are processed in specially adapted extraction vats, protecting the grape's natural silkiness, before a complementary portion from the South of France adds depth and richness. Six months in stainless steel preserves the wine's fresh, aromatic character. The result is a Pinot Noir of remarkable drinkability — light-bodied and vibrant, with notes of morello cherry, red berries, and spice — equally at home at the weeknight table or a celebratory gathering.

TERROIR & VINTAGE NOTES

La Petite Perrière Pinot Noir is sourced from the Saget family's estate vineyards in Touraine, Loire Valley — a region known for its temperate climate, diverse soils, and ideal conditions for elegant Pinot Noir. A complementary portion of grapes from partner growers in the South of France adds warmth and fruitiness to balance the Loire's natural freshness. All vineyards are HVE3 certified and sustainably managed.

WINEMAKING & AGING

The grapes are double-sorted — first in the vineyard at harvest, then a second time upon arrival at the winery — to ensure peak quality. Pinot Noir is processed in vats specially adapted for the gentle extraction of this delicate variety. After three weeks in vat, the wine is aged in stainless steel for six months before bottling, preserving its fresh aromatics and elegant red fruit character.

TASTING NOTES

Crimson with ruby tints. Aromas of morello cherry, red berries, spice, and vanilla. Light, silky palate with blackberry notes and a long, fresh, fruit-forward finish.



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

ORIGIN

Vin de France, Vin de France, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 3.15, RS: 0.4, Ph: 3.65,
Closure: Screw Cap

WINEMAKER

Laurent Saget

