

La Petite Perrière Sauvignon Blanc 2025

BACKGROUND

The Saget family have been crafting wine in the Loire Valley since 1790 — nine generations of winemakers who have grown from a single estate in Pouilly-sur-Loire to the only family producing wines across all four of the Loire's distinct subregions: Muscadet, Anjou, Touraine, and Centre-Loire. A pioneering spirit has defined the Sagets from the very beginning: they became one of the Loire's first local bottlers in the 1920s, and in the 1980s, set out to build relationships with growers across the full length of the valley. Under Arnaud and Laurent Saget, that spirit lives on. Laurent oversees winemaking across 230 hectares of HVE3-certified, sustainably farmed vineyards. In 1996, the family acquired Domaine de La Perrière — one of Sancerre's most prestigious estates — complete with a natural limestone cave carved 200 million years ago, launching their own estate production. Their La Petite Perrière range was among the very first wines released under the Vin de France designation — freedom to source and blend the finest grapes from across France. The result: La Petite Perrière Sauvignon Blanc has become the No. 1 imported French Sauvignon Blanc in the U.S. (Circana MULO + Conv + Liquor 52 W/E 3-29-26) Sourced from the family's own Loire estate vineyards and trusted long-term partner growers, this wine delivers everything you love about French Sauvignon Blanc — bright aromatics, vibrant acidity, and effortless drinkability.

TERROIR & VINTAGE NOTES

La Petite Perrière Sauvignon Blanc is sourced from the Saget family's estate vineyards in the Loire Valley and long-term partner growers. The Loire's diverse soils — from the calcareous clay and Kimmeridgian marl of Pouilly-sur-Loire to the sandy terroirs further south — produce Sauvignon Blanc of exceptional freshness, aromatic lift, and bright acidity. All vineyards are HVE3 certified and sustainably managed.

WINEMAKING & AGING

Half of the Sauvignon Blanc grapes are hand-harvested; a first sorting in the vineyard retains only those at optimal maturity. At the winery, grapes undergo a short cold pre-fermentation maceration before pressing and fermentation in stainless steel at controlled temperatures. The wine is then aged on fine lees for 4–5 months, developing texture, roundness, and complexity while preserving the variety's signature freshness.

TASTING NOTES

Pale gold with yellow tints. Intense nose of grapefruit and peach. Crisp and refreshing on the palate with vibrant melon and citrus notes, leading to a lingering, exotic fruit finish.



750ML

750ML

750ML



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET

ORIGIN

Vin de France, Vin de France, France

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 3.7, RS: 0.1, Ph: 3.36,

Closure: Screw Cap

WINEMAKER

Laurent Saget

