SSAGE

MUSCADET SEVRE ET MAD

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US EN BOUTEILLE A LA PROPRIÉTÉ

WINEMAKERS

Bruno Mineur Laurent Saget

**TECHNICAL DATA** 

Alcohol 11.5% SAGET LA PERRIÈRE

# LES CLISSAGES D'OR MUSCADET SÈVRE ET MAINE SUR LIE 2018

#### BACKGROUND

In 1995, Jean-Louis Saget purchased the Loiret Frères Company located in Le Pallet, in the heart of the Muscadet Sèvre et Maine AOC. Thanks to this acquisition, Saget La Perrière developed strong relationships with many growers in this area. The Muscadet de Sèvre & Maine sur Lie "Les Cilssages d'Or" is the result of the combination between the local people's passion for their vineyards and the expertise of winemaker Bruno Mineur.

Stretching from one side of the country to the other, the river of kings has been the homeland of the Saget family for nine generations. Originally from Pouilly-sur-Loire, they decided over twenty years ago to head off in search of other treasures that this beautiful wine region could offer. Over the years, their quest led them along both banks of the river, reaching out to local winegrowers and terroirs.

Saget la Perrière signature brands epitomize the hallmark accessibility and freshness of Loire wines. Their wines embrace a unique showcase range of Loire appellations; from its original home in Pouilly sur Loire to Sancerre, Chinon, Vouvray, Anjou & Muscadet forming an unprecedented collection across the Loire Valley.

All Saget La Perriere 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.

#### APPELLATION

Muscadet Sèvre et Maine (Loire Valley), France

#### VARIETAL COMPOSITION

100% Melon de Bourgogne

#### WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 48 hours. Once decanted, wine ferments in epoxy coated tanks between 59-68 °F. Special yeasts are added, mostly FTH, to develop the natural characteristics of the grape variety. After the alcoholic fermentation, the wine stays on its lees which are composed of 95% dead yeast. Wine will never be racked until bottling, which provides a high concentration of natural CO<sup>2</sup> (1600 mg/L).

#### **TASTING NOTES**

On the eye, a beautiful golden color mixed with emerald tints.

The nose, pretty subtle, is representative of Melon de Bourgogne, floral with acacia notes and verbena.

The palate is fruity but fresh, shows lovely acidity and ends on a saline note. Delightful with oysters and all crustaceans.

Jaget La Perrière



WE ARE TERROIR. WE ARE FAMILY. WE ARE LOIRE.





Marie OUVRAY SAGET LA PERRIÈRE

#### **WINEMAKERS**

Bruno Mineur Laurent Saget

#### **TECHNICAL DATA**

Alcohol 12.5% SAGET LA PERRIÈRE

## MARIE DE BEAUREGARD VOUVRAY 2017

#### BACKGROUND

Marie de Beauregard Vouvray comes from an estate located in the village of "La Roche Corbon" near the city of Vouvray. Saget La Perrière has a partnership with this estate for over 10 years. Bruno Mineur, winemaker, selects the best of the estate grown grapes for blending and maturing. The name "Marie de Beauregard" is a homage to the first owner's wife of the water mill where the wines are aged.

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### APPELLATION

Vouvray (Loire Valley), France

#### VARIETAL COMPOSITION

100% Chenin Blanc

#### WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested between the beginning of October. The grape pressing is made very slowly with a pneumatic press. The must is clarified thanks to a static cold settling for 2 days before being fermented. Fermentation starts naturally without any added yeast.

#### AGEING

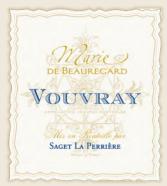
This wine is aged in 2nd and 3rd use barrels so as to maintain the unique varietal characteristics.

#### TASTING NOTES

A pale yellow color with shiny golden highlights. The nose is powerful and complex, with immediate floral notes: linden, chamomile, elderberry and typical citrus notes. The wine then opens up with flavors of dried fruit, almond and Corinthian raisins. The attack on the palate is frank and lively, balanced by a touch of sweetness that keeps on going, finishing on a light vanilla impression.

Marie de Beauregard

Saget La Perrière



94 POINTS TOP 100 BEST BUYS (August 2021) WINE & SPIRITS April 2021







SAGET LA PERRIÈRE

# LA PERRIÈRE BLANC FUMÉ DE POUILLY 2018

#### BACKGROUND

With 890 acres of vines located in the finest appellations, six estates and long-term relations with families of vine growers, Saget La Perrière, not only has extensive vineyards, but also creates and blends a wide range of wines from the Loire Valley. Domaine Saget illustrates the Saget family's determination to carry on the tradition of nine generations dedicated to producing the best wines. By assembling the finest family terroirs, the estate represents roughly 25 acres of vines spread perfectly across the most highly prized localities of the appellation, namely Vaurigny, Les Chantalouettes, Les Fougères and Les Roches, which are largely composed of calcareous clay and kimmeridgian marl soils.

Often imitated, the one and only "Blanc Fumé" draws all of its characteristics from its original terroir in the Center of France, on the banks of the Loire River. More commonly known as "Pouilly Fumé", the "Blanc Fumé de Pouilly" appellation is the original name of this 100% Sauvignon Blanc wine. Its classi fication, one of the oldest in France, goes back to 1937. The term "Blanc Fumé" (smoky white) refers to the thin smoke colored layer covering the grapes at the time of harvest, but also to the unique aromas of gunflint famous in the wines of Pouilly sur Loire.

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#### APPELLATION

Blanc Fumé de Pouilly (Loire Valley), France

#### VARIETAL COMPOSITION 100% Sauvignon Blanc

WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 48 hours at approximately 57°F. Once decanted, wine ferments for approx. 12 days in stainless steel vats at low temperatures, never over 64°F to preserve the aromas. We do not add any yeast in the must before the fermentation (Indigenous yeast).

#### AGEING

The wine is aged on fine lees for 6 months and pumping over to speed autolysis of the yeast. This process gives more complexity and well rounded wines. The wine is bottled in April/May and aged at least 6 - 8 months in our cellar.

#### TASTING NOTES

Pale gold hue with bluish crystalline tints. After revealing mineral notes on the nose, the wine opens with a perfect balance of alcohol and acidity on the palate. This Sauvignon Blanc shows a nice taut structure, lovely persistence on the palate with notes that are almost saline. Ideally pairs with seafood, grilled prawns, pike perch, asparagus, Lyon-style pike quenelles, goat cheese or as an aperitif.



Saget La Perrière



922 POINTS POINT

91 PTS WINE ENTHUSIAST 10/19





 Image: Column A state
 Image: Column A state

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Bruno Mineur Laurent Saget

**WINEMAKERS** 

#### **TECHNICAL DATA**

Alcohol 13%



#### **WINEMAKERS**

Phillipe Reculet Laurent Saget

#### **TECHNICAL DATA**

Alcohol 13%

## SAGET LA PERRIÈRE LA PERRIÈRE SANCERRE 2019

#### BACKGROUND

The caves at Domaine de la Perrière were naturally carved 200 million years ago; The total surface is about 3,000 square meters (32,300 square feet). The caves 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 ageing potential.

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APPELLATION Sancerre Blanc, France

#### VARIETAL COMPOSITION 100% Sauvignon Blanc

#### WINEMAKING & VINTAGE NOTES

2019 was marked by a particularly hot and dry summer with a series of heatwaves from the end of June. The vines were able to withstand the scorching summer heat and the drought because we have been ploughing the soils for several years now and this has enabled the vines to take root more deeply.

In our vineyards of the Centre-Loire region, the Sauvignons showed lovely maturity levels with high sugar contents and fairly decent acidities.

#### AGFING

The wine is aged on fine lees for 3-4 months. We preserve maximum natural CO<sup>2</sup> before bottling to limit the addition of sulfites and to maintain freshness. The wine is usually bottled in March and aged at least five months in our cellar.

#### TASTING NOTES

The dress is yellow with gray highlights. The nose is intense, with notes of yellow peaches, mangoes, lemon, and also a hint of flowers, acacia and elderberry. The palate opens fully, suave and rich, then develops in persistent exotic fruits and citruses The finish is fresh and pleasant, on orange zests. This wine will pair with fish in buttery sauce or creamy poultry dishes.



Saget La Perrière



WINE ENTHUSIAST December 2020 POINTS





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#### WINEMAKERS

Phillipe Reculet Laurent Saget

#### TECHNICAL DATA

Alcohol 12.5% SAGET LA PERRIÈRE

# LA PETITE PERRIÈRE PINOT NOIR 2020

#### BACKGROUND

In 1790, the Saget family embarked upon a long history dedicated to vines and wine, firmly placing Saget among just a handful of estates that can enjoy their third successive century of business.

Generations of the Saget family have worked to create their signature Saget La Perrière wines - melding the perfect balance, a blend of richness and elegance via the meticulous selection of grapes, expertly crafted by their skilled winemakers for the La Petite Perrière wines. The new designation of Vin de France offered them the opportunity to explore and discover the ideal balance between the fruitiness of the varieties grown in the south and their acidity when produced in the northern region (Loire) and thus La Petite Perrière wines were created. The Vin de France designation is utilized for the entire La Petite Perrière range.

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La Petite Perrière Pinot Noir is largely sourced from the Saget family's estate vineyards in Touraine (Loire Valley) and a part of the blend is sourced from the South of France through long term partners.

### APPELLATION

Vin de France, France

#### VARIETAL COMPOSITION 100% Pinot Noir

#### WINEMAKING & VINTAGE NOTES

2020 was a special year for the vines, with a very sunny spring and an early budburst which gave cause for concern when, in mid-April, the temperatures ventured below the fateful zero degree mark. But thanks to the dedication and commitment of the team, the harvesting period was entered into with reasonable optimism.

In Touraine, in the Mesland area, 2020 is our second certified organic harvest, with bioprotection used on all our musts, an alternative that allows us to dispense with the use of sulphur until racking. For our red varietals, the degrees are higher and suggest that we can expect wines with well-balanced and appetizing profiles.

#### TASTING NOTES

This pinot noir has a very bright garnet robe with purple shades. A very Burgundian earthiness opens to notes of wild cherry. It's an outburst of freshness on the palate, a body full of momentum and tension ending in a hint of vanilla.





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#### **WINEMAKERS**

Bruno Mineur Laurent Saget

#### TECHNICAL DATA

Alcohol 12.5%

### SAGET LA PERRIÈRE

# MARIE DE BEAUREGARD CHINON 2018

#### BACKGROUND

Marie de Beauregard Chinon comes from an estate located in the village of "La Roche Corbon" near the city of Vouvray. Saget La Perrière has a partnership with this estate for over 10 years. Bruno Mineur, winemaker, selects the best of the estate grown grapes for blending and maturing. The name "Marie de Beauregard" is a homage to the first owner's wife of the water mill where the wines are aged.

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### APPELLATION

Chinon Rouge (Loire Valley), France

VARIETAL COMPOSITION 100% Cabernet Franc

#### WINEMAKING & VINTAGE NOTES

Grapes are mechanically harvested in September and very carefully sorted so as to avoid any vegetal trace. Before being put in the vat, the grapes are de-stalked and crushed. A five day pre-fermented maceration enables a slow abstraction of the phenolic compounds. A regulated vinification with a maximal 82°F peak and minimal mechanical intervention enables the extraction of very silky tannins.

#### AGEING

The wine is barrel aged for nine months in 2nd use French oak and very rarely new oak to let the wine breathe while developing more structure and fruity aromas.

#### TASTING NOTES

On the eye, a garnet red wine with intense ruby tints. The nose is powerful, peonies mingle with slightly roasted notes.

The palate is round and delicious, with vanilla and spices in the foreground followed by the powerful entrance of blackberries and blueberries. It should get even more balanced over time.

Marie ) de Beauregard







90 PTS WINE ENTHUSIAST 12/20 BEST OF YEAR 2020



