
DOMAINE
LA PERRIÈRE
SANCERRE



BEYOND THE IMPRINT OF TIME

IT ALL BEGINS HERE, IN A CAVITY CARVED BY THE SEA MILLIONS OF YEARS AGO.

UNDER THIS NATURAL VAULT, THE ROCK ACTS AS A WOMB: IT CRADLES TIME, SHELTERS LIFE AND GIVES SHAPE TO THE WINE.THE CAVE PRESERVES AN ANCIENT SPIRIT, THAT OF THE PEOPLE WHO HAVE PASSED BY THIS WAY AND LEFT THEIR MARK ON THE STONE. MONKS, BUILDERS, WINEGROWERS, ALL FELT THE PROMISE OF LIFE HERE.

DOMAINE LA PERRIÈRE CONTINUES THIS TRADITION. EACH HARVEST REKINDLES THE DIALOGUE BETWEEN THE RAW MATERIAL AND THE HAND OF MAN, BETWEEN THE STRENGTH OF THE PLACE AND THE FINESSE OF THE CRAFT. BLENDING, AT THE HEART OF THE ESTATE'S IDENTITY, BECOMES THE LANGUAGE OF THIS RELATIONSHIP: UNITING, BALANCING, REVEALING. BECAUSE IT IS AN ART TO TRANSLATE THE ROCK INTO EMOTION, TO LISTEN TO ITS PULSE UNTIL ITS BEAT BECOMES CLEAR. THEN, IN THE MINERAL COOLNESS OF THE CELLAR, THE WINE BREATHES, MATURES AND FALLS IN STEP WITH THE RHYTHM OF TIME. IT CARRIES WITHIN ITSELF THE FIRE OF THE FLINT, GUARDING THE MEMORY OF THIS PLACE.

BEYOND THE IMPRINT OF TIME
RESONATES THE ECHO OF AN ETERNITY IN MOTION.

COLLECTIVE EXPERTISE

BENEATH THE VERDIGNY HILL, THE CAVE ACTS AS A MINERAL BELLY, A PLACE OF BIRTH AND TRANSMISSION. EVERY DAY, IT REMINDS US THAT WINE IS SHAPED IN THE DEPTHS, IN CONTACT WITH MATTER AND THE FLUID MOTIONS THAT BRING IT TO LIFE.

HERE, THE SAGET FAMILY TAKES A THOUGHTFUL, UNDERSTATED APPROACH TO WINEGROWING BASED ON AN UNDERSTANDING OF THE NATURAL HABITAT. IN THIS NATURAL ENVIRONMENT, NOTHING IS IMPOSED: THE VINES ARE CULTIVATED WITH RESPECT FOR ORGANIC LIFE, GRASS COVER BETWEEN THE ROWS PRESERVES THE STRUCTURE OF THE SOIL, AND EVERY OPERATION IN THE VINEYARD IS CAREFULLY CONSIDERED. OBSERVATION ALWAYS PRECEDES ACTION. THIS APPROACH PRODUCES WINES OF GREAT TRANSPARENCY, IN WHICH THE SUBSTANCE, ENERGISED BY THE TENSION OF THE LOCATION, EXPRESSES ITSELF WITH CLARITY.

THE BLENDING WORK, THE CORNERSTONE OF THE ESTATE'S EXPERTISE, ALSO RESPECTS THIS ETHOS. IT COMBINES NUANCES, BALANCES STRENGTHS AND BRINGS OUT THE TRUEST EXPRESSION OF THE SAUVIGNON BLANC AND PINOT NOIR GRAPES. EACH WINE EXPRESSES THE VOICE OF THE LAND, GUIDED BY A COLLECTIVE EXPERTISE WHERE INTENTION MEETS SUBSTANCE.





MINERAL ENERGY

DOMAINE LA PERRIÈRE'S VINEYARDS COVER 43 HECTARES IN THE COMMUNES OF SANCERRE, SAINT SATUR, VERDIGNY, VINON, VEAUGUES, CRÉZANCY AND BANNAY, IN THE HEART OF THE SANCERRE REGION.

THE LAND HERE IS RUGGED AND CROSSED BY VEINS OF LIMESTONE AND BEDS OF FLINT. THIS SUBTERRANEAN ARCHITECTURE IS THE FOUNDATION OF THE ESTATE'S IDENTITY: THE MINERALITY OF THE FLINT, FOUND IN HALF OF THE SOILS, IS THE BACKBONE OF THE WINE, BRINGING PRECISION AND BRILLIANCE; THE TERRES BLANCHES BRING DEPTH AND POWER; AND THE CAILLOTTES BRING PRECISION AND TENSION. DECISIONS ARE MADE ON A PLOT-BY-PLOT BASIS: PLOUGHING IS ADAPTED TO THE UNDERLYING SUBSOIL, WILDLIFE AND VEGETATION CYCLES ARE CONSTANTLY MONITORED, AND DEEP ROOTING IS ENCOURAGED. SUSTAINABLE VITICULTURAL PRACTICES EXTEND THIS APPROACH, ENCOURAGING NATURAL VIGOUR RATHER THAN SUPPRESSING IT.

IN THE CELLAR, OUR CRAFTSMANSHIP COMES TO THE FORE. EACH TERROIR IS VINIFIED SEPARATELY TO PRESERVE ITS OWN VOICE. THE FERMENTATION WORK IS CARRIED OUT WITH CARE, AND AGEING IS DESIGNED TO BUILD TEXTURE WITHOUT LOSING TENSION. THEN COMES THE BLENDING, A CRITICAL MOMENT WHEN OUR COLLECTIVE EXPERTISE COMES INTO ITS OWN: TASTING, COMPARING, BALANCING. THIS IS WHERE THE LA PERRIÈRE SIGNATURE TAKES SHAPE: A PURE, LUMINOUS STYLE DRIVEN BY THE ENERGY OF FLINT AND THE SENSITIVITY OF THE HUMAN HAND.

SANCERRE

Grape variety
Sauvignon Blanc 100%.

Soil
Chalky and siliceous soil with “caillottes”.

Production technical data
Direct pneumatic pressing. Cold settling for 48 hours. Low temperature fermentation. Aging on fine lees for 3-4 months before bottling.

Tasting notes
Bright appearance with green highlights. Well-balanced and fruity on the nose with aromas of white flowers, vineyard peach and acacia. On the palate, this wine is supple and well-structured and develops mineral and white fruit notes.

Perfect food pairings
Zander or pike in beurre blanc, salted sea bass, grilled red mullet, a platter of seafood, crottin de Chavignol goat cheese. This wine can be enjoyed when young but will also age well for 3-4 years after bottling.

Serving temperature
From 10 to 12°C



Grape variety
Pinot Noir 100%.

Soil
Chalk and Limestone.

Production technical data
100% hand picked. The 100% destalked grapes undergo cold maceration. They then ferment for around twelve days at a temperature of 30°C, pumped over twice a day. Ageing last 6 months on average in oak casks from the Allier and Vosges forests which have been used for 2 to 3 vintages. The wine is fined but not filtered.

Tasting notes
Lovely ruby colour. Well-balanced and subtle on the nose, with red berry and wild strawberry aromas. Smooth on the palate, with nice, smooth tannins with spicy notes.

Perfect food pairings
Grilled tripe sausages, chicken curry, eggs poached in red wine sauce and mushrooms, farm cheeses. This wine can be enjoyed when young but will also age well for 5–6 years after bottling.

Serving temperature
From 13 to 14°C





BORN IN THE SHADOWS AND SCULPTED BY THE ROCK, THIS SANCERRE CARRIES THE LIGHT OF THE AGES, ROOTED IN THE MEMORY OF THE PLACE THAT GAVE IT LIFE.





Silex

SANCERRE

Grape variety
Sauvignon Blanc 100%.

Soil
Silica.

Production technical data
After cold static settling for 48 hours, the clear must ferments in temperature-controlled vats between 18 and 22°C for around ten days. Three weeks later, we start to pump over the fine lees to give the wine freshness, fat and finesse. This phase lasts five months.

Tasting notes
This cuvée, with its bright appearance, is a fine, well-balanced, fruity wine with aromas of citrus and gun flint. On entry to the palate, the wine is fat, marked by very mature, supple and sophisticated substance.

Perfect food pairings
Perfect with fish from the Loire River, salmon trout, turbot in beurre blanc, sea bream, salmon and crottin de Chavignol goat cheese.

Serving temperature
From 10 to 12°C

HEWN FROM STONE AND INFUSED BY ITS BRILLIANCE, THIS SANCERRE VIBRATES WITH A MINERAL RESONANCE, KEEN AND SHARP AS A FLINT BLADE.

MÉGALITHE

SANCERRE

Grape variety
Sauvignon Blanc 100%.

Soil
Silica.

Production technical data
After a gentle pressing, 40% of the must is fermented in new 300-litre oak barrels from Allier. The wine stays in barrel for 8 to 9 months and the lees are stirred regularly to give the wine weight and complexity. To preserve the character of Sauvignon, the other 60% of the must is vinified and matured with a particular care in steel vats.

Tasting notes
This wine, which is well-rounded with notes of ripe fruit and light vanilla, shows an astonishing fullness in the mouth. This incredible complexity will develop even more over the years. There is great fineness and delicacy which create a rare wine.

Perfect food pairings
This wine best accompanies the most refined of dishes, such as lobsters or prawns. After several years of ageing, it will be the ideal accompaniment to fried foie gras.

Serving temperature
From 13 to 14°C



A FRAGMENT OF FLINT FORGED BY FIRE, THIS SANCERRE STANDS TALL LIKE A STONE DEFYING TIME. SOLID AND MONUMENTAL, IT IS SCULPTED TO TRANSCEND THE EPHEMERAL.





SACRILÈGE

SANCERRE

Grape variety
Pinot Noir 100%.

Soil
Chalk and limestone.

Production technical data
Harvesting is carried out by hand with a meticulous first sorting of the grapes carried out in selected parcels of old vines. Once they arrive in the cellars, the grapes are unloaded from the vibrating bins and sorted again, this time on a table where six people select only the very best grapes. Fermentation takes place over 3 weeks in stainless steel tanks used exclusively for the purpose. The cap is left uncovered and punched through at the start of the vatting period followed by regular pumping over operations throughout the alcoholic fermentation period. The wine is then aged in 300L oak barrels for a minimum of 12 months.

Tasting notes
The wine develops aromas of black cherries, blackcurrants and crushed blackberries. Full and generous on the palate with a slightly spicy finish. Very good length with lovely balance and very silky tannins.

Perfect food pairings
It will go perfectly with a nice cut of beef, spicy chicken or duck à l'orange. After a few years' ageing, it will make a lovely match for fillets of cod or red mullet served with ratatouille.

Serving temperature
From 13 to 14°C

BORN OF CLAY, SCULPTED BY WOOD, THIS SANCERRE EXPRESSES ITSELF THROUGH THE GRACE OF THE WINEMAKER'S WORK. BOLD AND MAJESTIC, IT EMBODIES A TRANSGRESSION FULLY EMBRACED.



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