

GUY SAGET

Loire Valley, France



Le Domaine Saget Pouilly-Fumé 2009

THE VINEYARD

Quality and respect of nature have always been the philosophy of Vignobles Guy Saget. Brought up in the vineyards, the Saget brothers; Jean-Louis and Christian, learned from a very young age to love and respect the soil. Vignobles Guy Saget sources two-thirds of the production in the Loire Valley from their estates with the remainder from long-term relationships with families of vine growers. Le Domaine Saget results from the unification of the best vines and soils belonging to the Saget family. The wine is sourced from about 10 hectares of Guy Saget's vineyards spread over the "lieux-dits" of Vaurigny, Les Chantalouettes, Les Fougères and Les Roches, all located in the district of Pouilly-sur-Loire. The average age of the vines is 20 years and the soils are mostly clay-limestone kimmeridgian marls (a mix of pre-historic shells and clay). Since 2001, the winery has been totally renovated in the heart of the village of Pouilly-sur-Loire in order estate vinify the wines.

HARVEST & AGEING

A wet summer delayed the end of the maturation but a wonderful month of September with long periods of sunshine and warm temperatures offered a fast catching up of the sugar and the phenolic compounds. This allowed to start harvesting quite early (25th September) and to offer beautiful typical aromas with a good alcohol-acidity balance. A generous sunshine period during the second part of the harvest provided full and rich wines. Grapes are mechanically harvested in the middle of September. After pressing the grapes, the must is clarified for 48 hours at around 14°C. Once decanted, wine ferments during around 12 days in stainless steel vats at low temperatures, never over 18°C to preserve the aromas. We do not add any yeast in the must before the fermentation (Indigenous yeast). The wine is aged on fine lees and pumping over to speed autolysis of the yeast. This process gives more complexity and well rounded wines. The wine is usually bottled in April/May and aged at least 6 month in our cellar.

WINEMAKER'S NOTES

The Pouilly Fumé Domaine SAGET 2009 is lively and intense with notes of exotic fruits such as pineapple, litchee or grapefruit. The well-rounded mouth enjoys the palate.

Grape Variety: 100% Sauvignon Blanc

Finished Alcohol: 12.5%



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