



# SAGER & VERDIER

Sager & Verdier Sancerre is a collaboration between friends and partners, the Sager family, importers and curators of fine wines from around the world, and the Verdier family, growers and exporters of fine French wines. The taro wheel on the front label symbolizes how the element of change may lead to luck, good fortune and destiny.

## SANCERRE 2025

### GEOGRAPHY:

Sancerre is located in the easternmost part of the Loire Valley, almost 300 miles from the Atlantic coast.

### CLIMATE:

Due to its inland location, the region is more continental than the rest of the Loire, which tends toward Atlantic influences.

### VINEYARDS:

South facing slopes, providing proper exposure and aspect for ideal ripening. The average age of the vines is 25 years.

### SOILS:

Classic calcareous soils, known locally as 'Terre blanche', that have been eroded by the Loire River.

### WINEMAKING:

Pneumatic press allowing a soft and regulated extraction. Cold skin maceration. Selected yeasts. Slow fermentation at low temperatures in stainless steel tanks, providing the wine with finer and more intense aromas.

### AGING:

2 to 5 years

### TASTING NOTES:

True to its terroir, the wine has a very expressive nose with typical aromas of lemon/lime, elderflower, verbena, tropical fruits, peach, gooseberry and distinctive minerality; all backed by crisp acidity.

### FOOD PAIRING:

Perfect with all kinds of seafood (oysters on the half shell, grilled fish and any preparation involving butter or cream), soft cheeses (especially local Loire valley goat cheeses), poultry, salads, grilled vegetables, as well meals with spicy or umami notes.

### SERVING TEMPERATURE:

Between 50-54°F.

### ALCOHOL:

13%



UPC: 0 89832 92240 7  
750ml/12pck

## SANCERRE HISTORY

Until the 20th century, the Loire was an important trade route, especially for the transport of wine. Overlooking the Loire, the Sancerre peak watches over the ford which made it possible to pass the Loire River before bridges were built and the city of Sancerre was therefore at a strategic crossroads between Berry in the West, Burgundy

in the East, Champagne in the North East, Paris in the North and Auvergne in the South. Though boasting a long history of wine production, Sancerre was granted AOC status in 1936 and ever since has been renowned for its classic style of Sauvignon Blanc. Pre-phylloxera, the region was renowned for its prized Pinot Noir.

