



# DOMAINE DE TERRES BLANCHES

· BUÉ · EN · SANCERRE ·

Domaine de Terres Blanches embodies Maison Saget La Perrière's desire to produce great wines and symbolises an attachment to quality that has driven the Saget family for several generations. Like a facet rough gemstone, it took expert craftsmanship – namely by consultant Stéphane Derenoncourt's team – to draw the quintessential qualities from the estate's magnificent vineyards. The driving force behind the project, Stéphane and his team were convinced of the potential at Domaine de Terres Blanches and they successfully enhanced the mineral expression of the estate's white wines and the delicacy of its reds through painstaking work in the vineyards and on the soils.

The property boasts three Central Loire appellations and offers a true rendition of Sauvignon Blanc sublimated in the Sancerre, Pouilly-Fumé and Coteaux du Giennois appellations.

*Saget La Perrière*

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET



DOMAINE DE  
TERRES BLANCHES  
BUÉ-EN-SANCERRE



**COTEAUX DU GIENNOIS \***  
« Alchimie »

**Grape variety :** Sauvignon Blanc 100%.  
**Soil :** The surface area of our white Coteaux du Giennois vineyards is 13 hectares. It is located in the district of Bonny-sur-Loire and planted on siliceous clay soil terraces overlooking the Loire river.  
**Production technical data :** After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days in order to bring out the freshness of the Sauvignon. The wine is then aged in vat on its fine lees for 4-6 months.  
**Tasting notes :** Lovely floral and white fruit aromas. Light, tender and delicious on the palate, this wine offers a lively and harmonious background.  
**Food-wine pairings :** Excellent served as an aperitif, it may also be enjoyed with fish terrines or a cheese tart.  
Serve at a temperature of 8/10°C.



**COTEAUX DU GIENNOIS \***  
« Alchimie »

**Grape variety :** Pinot Noir 70% and Gamay 30%.  
**Soil :** The surface area of our red Coteaux du Giennois vineyards is 3 hectares. It is located in the district of Bonny sur Loire and planted on siliceous clay soil terraces overlooking the Loire river. The average age of the vines is 15 years.  
**Production technical data :** The grapes are picked at optimum maturity. Fermentation starts after a cold pre-fermentation maceration. The wine remains in vat for around 15 days, with regular pumping over operations carried out each day. It is then aged in vats for 6-8 months in order to keep the fruity character of the wine.  
**Tasting notes :** Dominant red berry aromas with a few hints of pepper. These are confirmed on the palate, where harmony is created by the wine's fullness and mellow tannins.  
**Food-wine pairings :** An excellent accompaniment to roasted meat or more spicy dishes.  
Serve at a temperature of 13°/14°C.



**POUILLY FUMÉ**

**Grape variety :** Sauvignon Blanc 100%.  
**Soil :** Our parcel is located on Kimmeridgian marl-type clay-limestone soil.  
**Production technical data :** After a cold settling, alcoholic fermentation takes place in vats and lasts about 20 days. The wine is then aged on the fine lees for 6 months.  
**Tasting notes :** This wine displays a golden colour with green highlights. It is subtle on the nose with aromas of gun flint, Golden Delicious apple and acacia. Well-balanced on the palate, the wine has a lovely fresh finish.  
**Food-wine pairings :** It will go well with small Loire fish fried in batter, grilled prawns or lamb curry.  
Serve at a temperature of 8/10°C.



\* screw cap bottles available



**SANCERRE**

**Grape variety :** Sauvignon Blanc 100%.  
**Soil :** Our 12-hectares of white Sancerre vineyards are mainly made up of parcels situated in the commune of Bué, as well as Sancerre and Amigny. The predominantly limestone soil consists of « Caillottes », the typical hard limestone found in the Sancerre area, and « Terres Blanches » (white stones).  
**Production technical data :** After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days. The wine is then aged in vat on its fine lees for 6 months.  
**Tasting notes :** The aromas express themselves through floral notes and hints of citrus. This pleasant, smooth wine possesses lingering fruity aromas.  
**Food-wine pairings :** Our Sancerre white will pair well with shellfish, seafood, sushi or goat cheese omelette.  
Serve at a temperature of 8/10°C.



**SANCERRE**

**Grape variety :** Pinot Noir 100%.  
**Soil :** The vineyards producing Sancerre rosé are mainly found in the district of Bué, and grow on « caillottes » (hard limestone) and « Terres Blanches » (white stones) terroir.  
**Production technical data :** Our Sancerre rosé is obtained by direct cold pressing. The resulting juice is clarified by static settling and fermented at low temperature in temperature-controlled vats. This rosé then undergoes a few months ageing in vat to keep its fruity character.  
**Tasting notes :** Red currant in colour and red currants on the nose, hence a fruity wine, which is full of finesse on the palate, characterized by beautiful fat.  
**Food-wine pairings :** These qualities make this wine a good partner for spicy cuisine (chicken curry) or a convivial dish of penne pasta in Bolognese sauce.  
Serve at a temperature of 8/10°C.



**SANCERRE**

**Grape variety :** Pinot Noir 100%.  
**Soil :** Our small vineyard of Sancerre red is planted on « caillottes » (hard limestone) and « Terres Blanches » (white stones) soils and is located in the district of Bué.  
**Production technical data :** After being picked by hand, the grapes are fully destemmed and sorted for a second time, on a sorting belt, before going into vat. Fermentation follows after a cold pre-fermentation maceration. Extraction is obtained by punching down and pumping over operations throughout the short 15-day maceration period. Half of the wines are then aged in vat and the other half in barrels previously used for 2 or 3 vintages.  
**Tasting notes :** On the nose, the wine expresses red fruit aromas. On the palate, the wine is firm and long, with some light, smooth tannins, which will give the wine a few years' aging potential.  
**Food-wine pairings :** This wine will be enjoyed with roast pigeon or grilled rabbit.  
Serve at a temperature of 13/14°C.



  
 DOMAINE DE  
 TERRES BLANCHES  
 RUE-EN-SANCERRE



**SANCERRE**  
« Le Vallon »

**Grape variety :** Sauvignon Blanc 100%.  
**Soil :** This wine comes from the « Le Vallon » vineyard plot covering 2ha 76a. The average age of the vines, planted in caillotes soil, is 25 years.  
**Production technical data :** After a very gentle pressing, this single vineyard selection of hand-picked grapes is fermented in temperature-controlled stainless steel vats for around 20 days. The wine is aged for 8 months on the lees to endow it with fat and finesse.  
**Tasting notes :** This intensely aromatic wine shows aromas of citrus and white peaches. On the palate, it is full, fat and clean, finishing with mineral notes and lovely length.  
**Food-wine pairings :** It will pair perfectly with grilled fish, Crottins de Chavignol goat's cheese, skewers of Tandoori chicken, sushi and sashimi. Serve at a temperature of 10/12°C.



**SANCERRE**  
« Chêne Marchand »

**Grape variety :** Sauvignon Blanc 100%.  
**Soil :** This wine comes from the « Le Chêne Marchand » vineyard that covers less than one hectare (68a 50ca). This exceptional terroir is made up of tufa chalk and the average age of the vines is 30 years.  
**Production technical data :** The hand-picked grapes are pressed in whole bunches and then half are vinified in stainless steel and the other half in barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.  
**Tasting notes :** The wine is rich and powerful: first of all on the nose, where we find a concentration of ripe fruit, vanilla and honey aromas, then on entry to the palate, where the wine is soft and full, then elegant and fine, with long lasting aromas. This « Chêne Marchand » is characterized by its explosion of flavours and its excellent aging potential.

**Food-wine pairings :** Lobsters and crayfish would pair well with this « Chêne Marchand ». Serve at a temperature of 10/14°C.



**SANCERRE**  
« Bellechaume »

**Grape variety :** Sauvignon Blanc 100%.  
**Soil :** This wine comes from our « Bellechaume » parcel which has a surface area of 1.42 hectares. The average age of the vines, planted in « Terres Blanches » (white stones) soils, is 25 years.  
**Production technical data :** The hand-picked grapes are pressed in whole and then half are vinified in stainless steel and the other half in oak barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.  
**Tasting notes :** This stylish, elegant wine shows the stamp of its terroir. On the nose, aromas of white flowers predominate against a mineral backdrop. Energetic and very fine on the palate, the wine offers a lovely array of white-fleshed fruits and citrus aromas before giving way to a long, precise finish.

**Food-wine pairings :** This wine will pair well with sea scallops. It is also a perfect match with Loire River pike-perch or Crottins de Chavignol goat's cheese. Serve at a temperature of 10/14°C.



**SANCERRE**  
« La Louisonne »

**Grape variety :** Pinot Noir 100%.  
**Soil :** This wine comes from a vineyard plot known as « La Louisonne » with caillotes soil. Located in the district of Bué-en-Sancerre, it only covers 44 acres. The vines are 40 years old on average.  
**Production technical data :** Harvesting is carried out entirely by hand with a careful sorting of the grapes, a proportion of which will be destemmed in the winery. Fermentation takes place in open stainless steel vats for 3 weeks. Punching down operations are performed at the start of the maceration, with pumping over carried out throughout the alcoholic fermentation process. The wine is aged in new oak barrels and barrels previously used for 1 vintage, for a minimum of 10 months.  
**Tasting notes :** This wine offers up ripe red fruit and black cherry aromas, against a backdrop of smooth oak. Big and rich on entry to the palate. The wine is well-balanced, with refined substance and a lovely long finish.

**Food-wine pairings :** With its smoothness and body, this wine will go perfectly with beef and small feathered game, such as pheasant with Chanterelle mushrooms. Serve at a temperature of 12/14°C.

