



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.

## Pouilly-famé

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.

Serving temperature :  $8/10^{\circ}$ C

