



. 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.

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.

Serving temperature: 8/10°C

