



Domaine de Terres Blanches is the embodiment of the Saget family's desire to produce fine wines and is the symbol of the family's enduring commitment to quality that has spanned several generations. Like a precious gem in its raw state, it took the intelligent work of man to draw out the quintessence of the Domaine's magnificent terroirs. Thanks to the painstaking work carried out on vine and soil, we are now able to reveal the distinctive mineral expression of the Domaine's whites and the delicacy of its reds. With its three AOCs from the Centre Loire, the estate delivers a true recital of the Sauvignon Blanc grape variety, beautifully brought out in the Sancerre, Pouilly Fumé and Coteaux du Giennois AOCs.

## Coteanx on Grennois

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 wines 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.

Serving temperature: 8/10°C

www.domainedeterresblanches.com

Saget La Perrière