



DOMAINE DE TERRES BLANCHES

· B U É - E N - S A N C E R R E ·

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.

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.

Serving temperature : 8/10°C

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Pouilly-Fumé

www.domainedeterresblanches.com

L'Estérille - Route de Bourges - BP24 - 18300 Bué - Tél. : 02 48 54 06 67 - info@domainedeterresblanches.com
SCEA au capital de 1 600€ - R.C. Bourges D 417 780 087 - APE 0121Z - SIREN 417 780 087 - TVA FR 724 177 800 87

Saget-LaPerrière

POUILLY - SANCERRE - TOURAINS - ANJOU - MERCURY