



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.



Grape variety: Sauvignon Blanc 100%.

Soil : This wine comes from our \times Bellechaume \times parcel which has a surface area of 1.42 hectares. The average age of the vines, planted in \times Terres Blanches \times (white stones) soils, is 25 years.

Production technical data: The handpicked 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.

Serving temperature: 10/14°C

