



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 the « Chêne Marchand » vineyard that covers less than one hectare (68a 50ca). This exceptional terroir is made up of tufa chalk and the average age of the vines is 30 years.

**Production technical data:** The handpicked grapes are pressed in whole bunches and then half are vinified in stainless steel and the other half in 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:** The wine is rich and powerful: first of all on the nose, where we find a concentration of ripe fruit, vanilla and honey aromas, then on entry to the palate, where the wine is soft and full, then elegant and fine, with long lasting aromas. This « Chêne Marchand » is characterized by its explosion of flavours and its excellent aging potential.

**Food-wine pairings :** Lobsters and crayfish would pair well with this « Chêne Marchand ».

Serving temperature :  $10/14^{\circ}C$ 

