



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.

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



www.domainedeterresblanches.com

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Saget-LaPerrière

POUILLY - SANCERRE - TOURAINS - ANJOU - MERCURY