



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: Pinot Noir 100%.

**Soil :** The vineyards producing Sancerre rosé are mainly found in the district of Bué, and grow on « caillotes » (hard limestone) and « Terres Blanches » (white stones) terroir.

**Production technical data:** Our Sancerre is obtained by direct cold pressing. The resulting juice is clarified by static settling and fermented at low temperature in temperature-controlled vats. This rosé then undergoes a few months ageing in vat to keep its fruity character.

**Tasting notes:** Red currant in colour and red currants on the nose, hence a fruity wine, which is full of finesse on the palate, characterized by beautiful fat.

**Food-wine pairings:** These qualities make this wine a good partner for spicy cuisine (chicken curry) or a convivial dish of penne pasta in Bolognaise sauce.

Serving temperature :  $8/10^{\circ}$ C

