



. BUÉ-EN-SANCERRE

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: Pinot Noir 100%.

Soil : This wine comes from a vineyard plot known as « La Louisonne » with caillotes Located in the district of Bué-en-Sancerre, it only covers 44 acres. The vines are 40 years old on average.

Production technical data: Harvesting is carried out entirely by hand with a careful sorting of the grapes, a proportion of which will be destemmed in the winery. Fermentation takes place in open stainless steel vats for 3 weeks. Punching down operations are performed at the start of the maceration, with pumping over carried out throughout the alcoholic fermentation process. The wine is aged in new oak barrels and barrels previously used for 1 vintage, for a minimum of 10 months.

Tasting notes: This wine offers up ripe red fruit and black cherry aromas, against a backdrop of smooth oak. Big and rich on entry to the palate. The wine is well-balanced, with refined substance and a lovely long finish.

Food-wine pairings: With its smoothness and body, this wine will go perfectly with beef and small feathered game, such as pheasant with Chanterelle mushrooms.

Serving temperature: 12/14°C

