



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 «Le Vallon» vineyard plot covering 2ha 76a. The average age of the vines, planted in caillotes soil, is 25 years.

Production technical data: After a very gentle pressing, this single vineyard selection of hand-picked grapes is fermented in temperature-controlled stainless steel vats for around 20 days. The wine is aged for 8 months on the lees to endow it with fat and finesse. 5 to 10% going into new barrels and barrels previously used for 1 vintage.

Tasting notes: This intensely aromatic wine shows aromas of citrus and white peaches. On the palate, it is full, fat and clean, finishing with mineral notes and lovely length.

Food-wine pairings: It will pair perfectly with grilled fish, Crottins de Chavignol goat's cheese, skewers of Tandoori chicken, sushi and sashimi.

Serving temperature: 10/12°C

Saget La Perrière