



# DOMAINE DE TERRES BLANCHES

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The embodiment of Saget La Perrière's resolve to produce great wines, Domaine de Terres Blanches also symbolizes the commitment to quality which has been ingrained within the Saget family for generations. Like a diamond in the rough, it took the skilled work of men and in particular that of consultant, Stéphane Derenoncourt, and his team, to cut through to the quintessence of the Domaine's magnificent terroirs. Convinced of Domaine de Terres Blanches' potential, the man behind the project, Stéphane, and his team, have succeeded in drawing out the mineral expression of the Domaine's white wines and the delicate character of its reds, thanks to exacting work in the vineyard and on its soil. With three appellations from Central Loire, the property gives us a true recital of the Sauvignon Blanc varietal, brought out beautifully in the appellations of Sancerre, Pouilly Fumé and Coteaux du Giennois.

## Coteaux du Giennois Achimie

**Grape variety :** Pinot Noir 70% and Gamay 30%.

**Soil :** The surface area of our red Coteaux du Giennois vineyards is 3 hectares. It is located in the district of Bonny sur Loire and planted on siliceous clay soil terraces overlooking the Loire river. The average age of the vines is 15 years.

**Production technical data :** The grapes are picked at optimum maturity. Fermentation starts after a cold pre-fermentation maceration. The wine remains in vat for around 15 days, with regular pumping over operations carried out each day. It is then aged in vats for 6-8 months in order to keep the fruity character of the wine.

**Tasting notes :** Dominant red berry aromas with a few hints of pepper. These are confirmed on the palate, where harmony is created by the wine's fullness and mellow tannins.

**Food-wine pairings :** An excellent accompaniment to roasted meat or more spicy dishes.  
Serve at a temperature of 13°/14°C.

