



. BUÉ-EN-SANCERRE

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.

Ponilly-famé

Grape Variety: Sauvignon 100%.

Terroirs: Our parcel is located on Kimmeridgian marl-type clay-limestone soil.

Production technical data: After a cold settling, alcoholic fermentation takes place in vats and lasts about 20 days. The wine is then aged on the fine lees for 6 months.

Tasting notes: This wine displays a golden colour with green highlights. It is subtle on the nose with aromas of gun flint, Golden Delicious apple and acacia. Well-balanced on the palate, the wine has a lovely fresh finish.

Food-wine pairings: It will go well with small Loire fish fried in batter, grilled prawns or lamb curry.

Serve at a temperature of 8/10°C.

