



DOMAINE DE TERRES BLANCHES

· B U É · E N · S A N C E R R E ·

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.

Sancerre

CHÊNE MARCHAND

Grape variety : Sauvignon Blanc 100%.

Soil : This wine comes from the "Le Chêne Marchand" vineyard that covers less than one hectare (68a 50ca). This exceptional terroir is made up of tufa chalk and the average age of the vines is 30 years.

Production technical data : The hand-picked grapes are pressed in whole bunches and then half are vinified in stainless steel and the other half in barrels. The fermentations last for 3-4 weeks. The wines remain separated for ageing, with half in vats and the other half going into new barrels and barrels previously used for 1 vintage, for a minimum of 10 months.

Tasting notes : The wine is rich and powerful: first of all on the nose, where we find a concentration of ripe fruit, vanilla and honey aromas, then on entry to the palate, where the wine is soft and full, then elegant and fine, with long lasting aromas. This Chêne Marchand is characterized by its explosion of flavours and its excellent aging potential.

Food-wine pairings : Lobsters and crayfish would pair well with this Chêne Marchand. Serve at a temperature of 10/14°C.



www.domainedeterresblanches.com

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