



. 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.



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.

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. Serve at a temperature of 10/12°C.

