



# 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

**Grape variety :** Pinot Noir 100%.

**Soil :** The vineyards producing Sancerre rosé are mainly found in the district of Bué, and grow on "caillotes" (hard limestone) and "Terres Blanches" (white stones) terroir.

**Production technical data :** Our Sancerre rosé is obtained by direct cold pressing. The resulting juice is clarified by static settling and fermented at low temperature in temperature-controlled vats. This rosé then undergoes a few months ageing in vat to keep its fruity character.

**Tasting notes :** Red currant in colour and red currants on the nose, hence a fruity wine, which is full of finesse on the palate, characterized by beautiful fat.

**Food-wine pairings :** These qualities make this wine a good partner for spicy cuisine (chicken curry) or a convivial dish of penne pasta in Bolognese sauce. Serve at a temperature of 8/10°C.

