



# 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 Deroncourt, 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 :** Our small vineyard of Sancerre red is planted on "caillotes" (hard limestone) and "Terres Blanches" (white stones) soils and is located in the district of Bué.

**Production technical data :** After being picked by hand, the grapes are fully de-stemmed and sorted for a second time, on a sorting belt, before going into vat. Fermentation follows after a cold pre-fermentation maceration. Extraction is obtained by punching down and pumping over operations throughout the short 15-day maceration period. Half of the wines are then aged in vat and the other half in barrels previously used for 2 or 3 vintages.

**Tasting notes :** On the nose, the wine expresses red fruit aromas. On the palate, the wine is firm and long, with some light, smooth tannins, which will give the wine a few years' aging potential.

**Food-wine pairings :** Served at a temperature of 13-14°C, this wine will be enjoyed with roast pigeon or grilled rabbit.

