



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

BELLECHAUME

Grape variety : Sauvignon Blanc 100%.

Soil : This wine comes from our "Bellechaume" parcel which has a surface area of 1.42 hectares. The average age of the vines, planted in "Terres Blanches" (white stones) soils, is 25 years.

Production technical data : The hand-picked grapes are pressed in whole and then half are vinified in stainless steel and the other half in oak 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 : This stylish, elegant wine shows the stamp of its terroir. On the nose, aromas of white flowers predominate against a mineral backdrop. Energetic and very fine on the palate, the wine offers a lovely array of white-fleshed fruits and citrus aromas before giving way to a long, precise finish.

Food-wine pairings : This wine will pair well with sea scallops. It is also a perfect match with Loire River pike-perch or Crottins de Chavignol goat's cheese.
Serve at a temperature of 10/14°C.

