



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

LA LOUISONNE

Grape variety : Pinot Noir 100%.

Soil : This wine comes from a vineyard plot known as "La Louisonne" with caillotes soil. Located in the district of Bué en Sancerre, it only covers 44 acres. The vines are 40 years old on average.

Production technical data : Harvesting is carried out entirely by hand with a careful sorting of the grapes, a proportion of which will be de-stemmed in the winery. Fermentation takes place in open stainless steel vats for 3 weeks. Punching down operations are performed at the start of the maceration, with pumping over carried out throughout the alcoholic fermentation process. The wine is aged in new oak barrels and barrels previously used for 1 vintage, for a minimum of 10 months.

Tasting notes : This wine offers up ripe red fruit and black cherry aromas, against a backdrop of smooth oak. Big and rich on entry to the palate. The wine is well-balanced, with refined substance and a lovely long finish.

Food-wine pairings : With its smoothness and body, this wine will go perfectly with beef and small feathered game, such as pheasant with Chanterelle mushrooms.
Serve at a temperature of 12/14°C.

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Sancerre

LA LOUISONNE

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Saget La Perrière
POUILLY - SANCERRE - TOURAINS - ANJOU - MONTAGNE