



. 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.

Coteanx by Giennois

Grape Variety: Sauvignon 100%.

Soil : The surface area of our white Coteaux du Giennois vineyards is 13 hectares. It is located in the district of Bonny sur Loire and planted on siliceous clay soil terraces overlooking the Loire river.

Production technical data: After a cold settling, the clear must is fermented in temperature-controlled vats for 20 days in order to bring out the freshness of the Sauvignon. The wine is then aged in vat on its fine lees for 4-6 months.

Tasting notes: Lovely floral and white fruit aromas. Light, tender and delicious on the palate, this wines offers a lively and harmonious background.

Food-wine pairings : Excellent served as an aperitif, it may also be enjoyed with fish terrines or a cheese tart. Serve at a temperature of $8/10^{\circ}$ C.

