

POUILLY-FUMÉ Kiméride 2022

To harvest perfectly ripened grapes and produce well wines in which the fruit aromas express themselves fully, the vineyards often have natural grass cover in the middle of the rows, organic fertilizers (manure) are used, green harvesting and leaf removal are carried out as necessary.



Exotic

Spicy

Mineral



WINEMAKING

Grape Variety: 100% Sauvignon Blanc

Terroir : Kimmeridgian marlstones.

Guard : 8 years.

Alcoholic Degree : 13,5% Vol.

Winemaking : Partial skin maceration, temperature-controlled fermentation and ageing in stainless steel vats on fine lees for several months with weekly pumping over of the lees for 9 months.

Ageing : 9 months in stainless steel tanks.

TASTING



Beautiful pale gold color.



Charming nose with aromas of exotic fruit and light spicy notes.



A very expressive attack where the pineapple reveals itself to us. The wine displays great tension and remarkable freshness.



Shellfish, fish (in sauce, smoked...), poultry, rabbit, veal stew, soft cheeses...

Serve at around 12°C.

OUR COMMITMENTS



We are certified TERRA VITIS (for the respect of the environment, Men and wines produced) and HIGH ENVIRONMENTAL VALUE (for the respect of biodiversity and the reduction of the inputs).

Bottle sizes :

75cL



AWARDS

Gold medal at concours général agricole Paris 2024

Gold medal at concours Vinalies 2024



+33 (0) 3 86 39 10 25

info@jean-pabiot.com



www.jean-pabiot.com



9 rue de la Treille, Les Loges, 58150 Pouilly-Sur-Loire, France