

Pouilly- Fumé 2022

Domaine des Fines Caillottes

Son and grandson of Jean Pabiot,
Alain and Jérôme manage the Domaine des Fines Caillottes.



To harvest perfectly ripened grapes and produce well-structured 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.

Grape Variety : Sauvignon blanc

Terroirs

Typical limestones called Caillottes, Kimmeridgian marls and flintstones.

Viticulture

Debudding and thin out the leaves for optimal maturity.

Environment

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).



Winemaking

In stainless steel tanks, with partiel skin maceration, strong settling for fineness, control of fermentations temperatures and aging on lees.

Food and wine match :

The Pouilly-Fumé « Domaine des Fines Caillottes » is delicious on its own, as an aperitif for example. It goes wonderfully well with seafood, fish (sushi, grilled or in sauce) poultry, white meat and certain cheeses, particularly goats' ...

Service advice

Serve at about 10-12°C.

Ready to drink, to be drink within 5 years of harvest.

Tasting notes :

Very expressive nose with aromas of citrus and exotic fruits (pink grapefruit, peach, mango...). With these aromas, we discover a rich mouth, with a good freshness, fullbodied, well balanced, slightly saline and a very nice length.

*Gold medal ("Grand Or") at the National Competition of Vinalies 2023
Gold medal at the Competition of Feminalise 2023*

