

Domaine des Fines Caillottes

Cuvée Séduction 2020

Pouilly-Fumé

Fils et petit-fils de Jean Pabiot,
Alain et 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. The vineyards are sustainably managed in order to be environmentally friendly, that is certified Terra Vitis and HVE (High Environmental Value).



Grape Variety : 100% Sauvignon Blanc is used

Terroirs

It is made from our best limestone-clay terroir near the village of Les Loges (Caillottes, kimeridgian marls).

Environment

Our wines are certified Terra Vitis (for respect of nature, Man and wines) and Hight Environmental Value (for respect of biodiversity and reduction of inputs).



Winemaking

In the constant quest for quality, the grapes are destalked and occasionally undergo skin contact maceration before being gently pressed.

The "Cuvée Séduction" POUILLY-FUME is aged on the lees for nearly one year, agitated twice a week to ensure that the wine remains in constant contact with its lees. These lees, through autolysis, will slowly add richness and silkiness and develop aromatic intensity, without ever allowing the wood, in which this wine is vinified, to dominate.

Food-wine matches

The Cuvée Seduction is great with food in sauces (fish, white meat and poultry), spicy dishes (e.g. lamb curry), escalopes in cream, pan-fried foie gras, and cheeses...

Service

Serve at around 10-12°C.

Ready to drink, for the 10 years following the harvest.

Tasting

"Beautiful light gold color. Elegant nose with woody tones, notes of sweet spices. On the palate, a nice body and the same chiseled and intense aromas. The finish reveals a discreet minerality. A gastronomic cuvée."

Commentary by the Gilbert & Gaillard 2022 jury
Gold medal at the International Challenge Gilbert & Gaillard 2022 competition