

Pouilly-sur-Loire 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. The vineyards are sustainably managed in order to be environmentally friendly, that is certified Terra Vitis and HVE (High Environmental Value).



Grape variety: 100% Chasselas grape variety is used.

Terroirs

It is made from a limestone-clay terroir near the village of Les Loges. This plot was planted with Chasselas grape by Gaston Pabiot in 1925.

Environment

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



Winemaking

Everything is done to exhale the fruity and characteristic aromas of Chasselas: fresh almonds, flowers, citrus, kiwi...

Grapes are destalked and undergo skin contact maceration before being gently pressed. Fermentation takes place in thermoregulated stainless steel tanks at 16 - 20°C.

Bottling in spring following the harvest.

Food-wine matches

It judiciously accompanies the snack with friends. It is best enjoyed with seafood, appetizers, fish, and tender cheeses ...

Service

Serve at around 10-12°C.

Ready to drink, for the 2 years following the harvest.

Tasting

Very open nose of flowers and nuts (fresh almond ...). The palate is tender, round and very elegant with aromas of citrus fruits and almonds, continuing on a nice slightly saline finish.