

Domaine des Fines Caillottes

Kiméride 2020 Pouilly-Fumé

Son and grandson of de 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 : 100% Sauvignon Blanc is used.

Terroirs

"Kiméride" comes from Kimmeridgian, time of the geological formation of this soil. This cuvee is a selection of parcels from this terroir whose limestone stones are strewn with fossils (ammonites, small oysters, etc.)

We produce this cuvee only with the best vintages. We exclude from this cuvee the grapes from young vines.

Richness, concentration, elegance and intense aromas of ripe fruit characterize this Pouilly-Fumé which expresses the quintessence of Sauvignon Blanc.

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

Partial skin contact maceration, fermentation at regulated temperature, maturing on fine lees, with stirring of these lees for several months, in stainless steel tanks and finally bottling after 2 years of maturing.

Food-wine matches

Kimeride is fully appreciated as an aperitif. It goes wonderfully well with crustaceans, fish (in sauce, smoked...), poultry, rabbit, veal blanquette, tender cheeses...

Serve at around 10-12°C.

Ready to drink upon purchase, it can be stored easily for 7-8 years.



Tasting

"Beautiful pale gold robe. Engaging nose with accents of white fruits and citrus fruits, discreet exotic tone. On the palate, a very expressive attack, remarkable aromatic intensity, combined with freshness. The length is also there. "

*Commentary by the Gilbert and Gaillard Guide
Gold Medal at the Féminalise 2022 Competition*

Gold medal at the International Challenge Gilbert & Gaillard 2022 competition