

POUILLY-SUR-LOIRE

Domaine des Fines Cailottes 2024

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.

Floral

Fruity

Mineral



WINEMAKING

Grape Variety : 100% Chasselas

Terroir : Clay-limestone. Vines planted in 1925 by Gaston Pabiot.

Guard : 2 years.

Alcoholic Degree : 12% Vol.

Winemaking : Everything is done to bring out the fruity aromas typical of Chasselas: fresh almonds, flowers, citrus, kiwi...

Skin maceration before gentle pressing and temperature controlled fermentation (16- 20°C) in stainless steel tanks.

Bottled in the spring following the harvest.

Ageing : 6 month in stainless steel tanks.

TASTING



A clear, brilliant colour that promises to be brilliant on the palate



The nose is typical of Chasselas, with notes of flowers, citrus fruit and dried fruit.



Its soft palate is reminiscent of white flowers before the freshness of citrus fruits emerges. The finish is long and lingering, with notes of almonds.



It's the perfect accompaniment to snacks with friends. It also goes well with aperitifs, starters, fish and soft cheeses...

Serve at around 10-12°C.



Available sizes :

75cL

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).