Jean Pabiot et Fils

Propriétaires - Viticulteurs

POUILLY-FUMÉ
Domaine des Fines Caillottes 2025

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.

Fruity | Fresh | Mineral



WINEMAKING

Grape Variety : 100% Sauvignon Blanc
Terroirs : Typical limestones called Caillottes, Kimmeridgian marls and flintstones.
Guard: 5 years.
Alcoholic Degree : 13.5% Vol.

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

Ageing : 6 months in stainless steel tanks.

TASTING

Beautiful pale gold color.

Very expressive nose around floral notes, white fruits (peach) and exotic fruits (pineapple).

With the same aromas, the palate is rich, full-bodied mineral, slightly chalky and with a very elegant saline finish.

Seafood, fish (grilled or in sauce), sushi, poultry, white meats and cheeses, especially goat's cheese...
Serve at around 12°C.

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).

Available sizes :
37,5cL, 75cL, 150cL

OUR REWARDS

Gold medal at Concours Général Agricole 2026
Gold medal at Concours Feminalise 2026
1 Star at Guide Hachette 2027

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