

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).



OUR REWARDS

Gold medal at Concours Général Agricole 2026

Gold medal at Concours Feminalise 2026

Available sizes :

37,5cL, 75cL, 150cL



+33 (0) 3 86 39 10 25

info@jean-pabiot.com



www.jean-pabiot.com



9 rue de la Treille, Les Loges, 58150 Pouilly-Sur-Loire, France