



Jean Pabiot et Fils

PROPRIÉTAIRES - VITICULTEURS

POUILLY-FUMÉ

Cuvée Séduction 2022

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.

Toasted

Fruity

Silky



WINEMAKING

Grapes : 100% Sauvignon Blanc

Terroir : Caillottes, Kimmeridgian marlstones and flint.

Guard : 10 years.

Alcoholic Degree : 13,5% Vol.

Winemaking : Aged for almost a year on its lees, with stirring of the lees twice a week to ensure constant contact between the wine and its lees, bringing richness, silkiness and aromatic intensity, without the wood in which this cuvée is vinified ever dominating the wine.

Ageing : 18 months in barrels

TASTING



Beautiful gold color.



The nose is remarkably intense and clean. Floral, mineral and sweet spice aromas.



On the palate, a festival of aromas that continues unabated, driven by fullness and freshness. A gastronomic wine.



Wonderful with dishes in sauce (fish, white meat, poultry), spicy dishes (e.g. fish or lamb curry), escalopes in cream sauce, pan-fried foie gras...

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).

bottle sizes :

75cL



AWARDS

Double gold medal at International Gilbert & Gaillard 2024 competition



+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

