

DOMAINE DES FINES CAILLOTES

POUILLY-FUME

Jean Pabiot et Fils

Owner - Winegrowers

TECHNICAL SHEET

Soils: Clay limestone (majority) and flint limestone, on slopes or very stony flat terrain ("caillottes")

Grape variety : Sauvignon Blanc

Age of vines : 20 years on average



THE DOMAINE DES FINES CAILLOTES

Son and grandson of Jean Pabiot, Alain and Jérôme manage the Domaine des Fines Caillottes.

Planted with the Sauvignon Blanc grape variety, the Domaine covers 30 hectares (75 acres), i.e. 30 parcels spread over 5 district areas within the Pouilly-Fumé *appellation*. The *terroirs*, mainly clay limestone, are therefore very varied: white limestone pebbles known as "caillottes", marl with small fossilized oysters (kimmeridgian) and flint. This diversity of *terroirs* gives the estate's wines their aromatic complexity.

The vineyards are sustainably managed in order to be environmentally friendly, that is certified **Terra Vitis***. 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, only organic fertilizers (manure) are used, green harvesting and leaf removal are carried out as necessary.

In the constant quest for quality, the grapes are destalked and occasionally undergo skin contact maceration before being gently pressed. To respect their specific characteristics, the wines ferment often with natural yeasts in temperature controlled stainless steel vats (at 20°C), and are then matured on the fine lees for several months.

The "Domaine des Fines Caillottes" POUILLY-FUME is the blend of wines from the great diversity of *terroirs* and vines of various ages from the estate.



Domaine des Fines Caillottes 2017:

Brilliant light yellow.

Very expressive nose of citrus fruit, especially grapefruit and blood orange, passion fruit.

With these same aromas, we discover a rich and well balanced mouth, lightly saline, with a long finish.

Gold medal at the competition FEMINALISE 2018

Silver medal at the MONDIAL DU SAUVIGNON 2018

FOOD-WINE MATCHES - PRACTICAL ADVICE

"Domaine des Fines Caillottes" POUILLY-FUME is delicious on its own, as an aperitif for example. It goes wonderfully well with seafood, fish, poultry, white meat and certain cheeses, particularly goats'.

Serve at around 10-12° C.

***Terra Vitis**, is the stamp of French vinegrower-winemakers who respect nature and Man and who craft wines to please the taste buds.

Jean PABIOT et fils - 9 rue de la Treille - Les Loges - 58150 POUILLY-SUR-LOIRE - France

tél : +33.(0)3.86.39.10.25 fax : +33.(0)3.86.39.10.12 e-mail : info@jean-pabiot.com site : www.jean-pabiot.com