

# Domaine des Fines Caillottes

## Cuvée Séduction 2018

### Pouilly-Fumé

Fils et petit-fils de Jean Pabiot,  
Alain et Jérôme manage the Domaine des Fines Caillottes.



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



**Grape Variety :** 100% Sauvignon Blanc is used

#### **Terroirs**

It is made from our best limestone-clay terroir near the village of Les Loges (Caillottes, kimeridgian marls ).

#### **Environment**

Our wines are certified Terra Vitis (for respect of nature, Man and wines) and Hight Environmental Value (for respect of biodiversity and reduction of inputs).



#### **Winemaking**

In the constant quest for quality, the grapes are destalked and occasionally undergo skin contact maceration before being gently pressed.

The "*Cuvée Séduction*" POUILLY-FUME is aged on the lees for nearly one year, agitated twice a week to ensure that the wine remains in constant contact with its lees. These lees, through autolysis, will slowly add richness and silkiness and develop aromatic intensity, without ever allowing the wood, in which this wine is vinified, to dominate.

#### **Food-wine matches**

The Cuvee Seduction is great with food in sauces (fish, white meat and poultry), spicy dishes (e.g. lamb curry), escalopes in cream, pan-fried foie gras, and cheeses...

#### **Service**

Serve at around 10-12°C.

Ready to drink, for the 10 years following the harvest.

#### **Tasting**

"Beautiful brilliant gold. The nose expresses aromas of fruits and flowers. - apricot, orange blossom, gingerbread. When aerated, the aromas develop. The palate is rich, full with a lively attack. We find the fruity scents perceived on the nose with a nice chalky finish, on citrus zest and vanilla... "

Emeline Piton (œnologue)