

# CUVEE "KIMERIDE"

POUILLY-FUME

*Jean Pabiot et Fils*



Owner Wine growers

## TECHNICAL SHEET

Soils : with a lot of limestone,  
mainly kimmeridgian

Grape variety : Sauvignon Blanc

Produced only with the best vintages

Managed by Alain and Jérôme PABIOT



## 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 **Cuvée KIMERIDE** is produced from a selection of plots where the soils have a high limestone content, mainly kimmeridgian (fossilized limestone stones), ideal for producing an exceptionally rich and well-structured Pouilly-Fumé. This wine is only produced in the very best vintages. The youngest vines (under 12) are excluded from the selection. A rich, concentrated and elegant Pouilly-Fumé with intense notes of ripe fruit, that expresses the very best of the Sauvignon varietal.



## KIMERIDE 2017:

This cuvée from Kimmeridgian *terroirs* immediately reveals a outstanding olfactory complexity: the floral notes (honeysuckle, acacia) are followed by honeyed nuances on a chalky and lemony background. Ample and dense, the mouth unfolds in roundness and softness. Its long finish confirms the finesse of the aromatic palette. A high class Pouilly-Fumé.

Commentary from the hachette guide 2020 - Coup de Coeur  
Gold medal at the competition mondial du Sauvignon 2019

## FOOD PAIRINGS FOR THE CUVEE KIMERIDE

Delicious as an aperitif, KIMERIDE is delightful with shellfish, fish (in a sauce or smoked), white meat, poultry, soft cheeses, etc.  
Serve at around 10°C.

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

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