

CUVEE SEDUCTION du Domaine des Fines Caillottes

POUILLY-FUME

Jean Pabiot et Fils

Owner - Winegrowers



TECHNICAL SHEET

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

Grape variety: Sauvignon Blanc

Age of vines: 30 years on average

Run 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 29 hectares (72 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 oysters 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 are used, and green harvesting as well as 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.

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.



"Cuvée Séduction" 2015:

"Brilliant light yellow with brilliant tints. Sumptuous nose of citrus, overripe exotic fruits and lovely vanilla oak. Silky, fleshy, expressive and very harmonious palate. Set aside for gourmet foods."

FOOD-WINE MATCHES - PRACTICAL ADVICE

The Cuvée Séduction 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...

Serve at around 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.

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