

JEAN PABIOT

\$29.65

* Suggested retail price

Domaine des Fines Caillottes Pouilly-Fumé 2023

IIIII	Product code	963355
\$	Licensee price	\$27.01
4 6 6	Format	12x750ml
	Listing type	SAQ Continuous Supply
Ö	Status	Available
•	Type of product	Still wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Loire Valley
9	Subregion	Centre Loire
•	Appellation	Pouilly-Fumé
##*	Varietal(s)	Sauvignon Blanc 100 %
3	Colour	White
4	Sugar	Dry
	Sugar content	1.3
7	Closure type	Cork

ABOUT THIS WINERY

Our estate is located in the heart of the vineyard of Pouily-Fumé.

Our objective is to produce grapes of the best possible maturity. To do so, we limit fertilizers, yield and we thin out the leaves if necessary. All this to harvest as late as possible in order to produce full-bodied, fruity wines typical of their terroirs.

TASTING NOTES

Pale gold color, with bright reflections. Very expressive nose with aromas of citrus and exotic fruits. With these same aromas, we discover a

mouth, structured, balanced and of a very beautiful length.

The Pouilly-Fumé "Domaine des Fines Caillottes" is delicious on its own, as an aperitif for example. It goes perfectly with seafood, sushi, fish, poultry, white meat and cheese, especially goat cheese...

PRODUCT NOTES

Serve at about 10-12°C

Ready to drink, to be enjoyed within 5 years after the harvest.

PRODUCTION NOTES

- -partial skin maceration
- very gentle pressing
- settling of the must for more elegance and finesse

Oeno Selections 4 Place du Commerce, Suite 550 Verdun, QC H3E 1J4 (514) 769-1990



- fermentation and maturation in stainless steel tanks
- control of fermentation temperatures
- aging on lees
- blending of our different terroirs in the spring before the first bottling





