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

SELECTIONS
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JEAN PABIOT

Domaine des Fines Caillottes Pouilly-Fumé 2022

$29.20
* Suggested retail price

Product code	963355
Licensee price	$26.61
Format	12x750ml
Listing type	SAQ Continuous Supply
Status	Available
Type of product	Still wine
Country	France
Regulated designation	Appellation origine controlée (AOC)
Region	Loire Valley
Subregion	Centre Loire
Appellation	Pouilly-Fumé
Varietal(s)	Sauvignon Blanc 100 %
Colour	White
Sugar	Dry
Sugar content	1.3
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

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- 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

