




JEAN PABIOT et FILS

Domaine des Fines Cailottes

Pouilly-Fumé

www.jean-pabiot.com

VARIETALS	100% Sauvignon Blanc
VINTAGE	2022
REGION	Pouilly-Fumé, Loire Valley, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Intense straw yellow.
NOSE	Very expressive nose with aromas of citrus and exotic fruits (such as pink grapefruit, peach, mango...).
PALATE	With the same aromas, we discover a rich, ample, well-balanced, slightly saline palate with a very nice length.
AGEING	Fermentation with wild yeast with partial skin maceration and ageing on fine lees in stainless steel tanks to add complexity.
PAIRING	Delicious on its own, as an aperitif; it goes wonderfully well with seafood, fish, white meat and cheeses, particularly goat cheese.
READINESS FOR DRINKING	Ready to drink now, better within 5 years from the harvest.
RATINGS	  
ORDER CODE	FR293

Certified sustainable **TERRA VITIS**
and **HIGH ENVIRONMENTAL VALUE**

