


JEAN PABIOT et FILS

Domaine des Fines Caillottes

Pouilly-Fumé

www.jean-pabiot.com

VARIETALS	100% Sauvignon Blanc
VINTAGE	2023
REGION	Pouilly-Fumé, Loire Valley, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Beautiful pale yellow color.
NOSE	Very expressive nose with aromas of citrus and white fruit (peach, pear, etc.).
PALATE	With the same aromas, the palate is rich, full-bodied and well balanced, with excellent length.
AGEING	Fermentation with wild yeast with partial skin maceration and ageing for 6 months in stainless steel tanks.
PAIRING	Seafood, fish (grilled or in sauce), sushi, poultry, white meats and cheeses, especially goat's cheese.
READINESS FOR DRINKING	Ready to drink now, better within 5 years from the harvest.
RATINGS	4.2 
ORDER CODE	FR0293

Certified sustainable TERRA VITIS
and HIGH ENVIRONMENTAL VALUE



VINUM LECTOR