



ALAIN PABIOT

Les Chantebines Pouilly-Fumé

www.jean-pabiot.com



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| VARIETALS | 100% Sauvignon Blanc |
| VINTAGE | 2023 |
| REGION | Pouilly-Fumé, Loire Valley, France |
| TECHNICAL DATA | Alcohol 12.5% |
| APPEARANCE | Pale gold color with green highlights. |
| NOSE | This high-flying Pouilly immediately stands out for the delicacy and clarity of its aromas: mineral (smoky), fruity (fresh grape and mango) and floral notes, which amplify with aeration. |
| PALATE | On the palate is immediately seductive: incisive on the attack, it displays great depth through its volume and body, before the liveliness and salinity stimulate and lengthen the finish. |
| AGEING | In stainless steel tanks, with partial skin maceration, strong settling for fineness and aging on lees. |
| PAIRING | Pair with white meats with cream or lemon sauce. |
| RATINGS |   3.9 |
| ORDER CODE | FR0509 |

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

