





# JEAN PABIOT et FILS

## Cuvée Séduction Pouilly-Fumé

[www.jean-pabiot.com](http://www.jean-pabiot.com)

|                        |  |
|------------------------|--|
| VARIETALS              | 100% Sauvignon Blanc   |
| VINTAGE                | 2022   |
| REGION                 | Pouilly-Fumé, Loire Valley, France   |
| TECHNICAL DATA         | Alcohol 13.5%  |
| APPEARANCE             | Beautiful light gold color.  |
| NOSE                   | Elegant nose with woody tones and notes of sweet spices.   |
| PALATE                 | On the palate, it shows a lovely texture and the same refined and intense aromas. The finish reveals a discreet minerality.<br>A gastronomic vintage.  |
| AGEING                 | Aged for almost a year on lees, with stirring twice a week to allow constant contact between the wine and its lees, in order to bring richness, silkiness, and develop the aromatic intensity. |
| PAIRING                | The Cuvée Séduction works wonders with dishes in sauce (fish or poultry), spicy dishes (such as fish or lamb curry) and foie gras.   |
| READINESS FOR DRINKING | Open the bottle half an hour before serving or decant. Ready to drink upon purchase, it can easily be kept for ten years.  |
| RATINGS                |                       |
| ORDER CODE             | FR0543   |

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

