



Complices de Loire

# TERRE DE CAILLOTTE



AOP POUILLY-FUMÉ



**REGION**  
VAL DE LOIRE



**GRAPE VARIETY**  
SAUVIGNON BLANC



**VINTAGE**  
2022



**TERROIR**

THE PARCELS ARE SITUATED ON WARMY TERRASSES ON THE HILLSIDE ON LIMESTONE SOIL WITH WHITE LIMESTONE PEBBLES KNOWN AS "CAILLOTES". THIS HIGH QUALITY TERROIRS BENEFIT FROM A MICRO CLIMATE INFLUENCED BY THE STEEP DROP IN HEIGHT AND THE PROXIMITY OF THE LOIRE. THE AVERAGE AGE OF THE VINES IS 35 YEARS. BIODYNAMIC METHODS ARE USED ON THE WINERY.



**VINIFICATION**

AFTER THE HARVEST AND PRESSING, TRADITIONAL VINIFICATION OF THE WHITE WINES TAKES PLACE IN STAINLESS STEEL TANKS. AFTER FERMENTATION, THE LEES GRADUALLY DESCEND TO THE BOTTOM OF THE VAT. THE MATURATION PROCESS WILL LASTS ON LEES FOR 8 MONTHS BEFORE BOTTLING.



**TASTING NOTES**

STRAW YELLOW COLOUR ON THE GLASS. THIS WINE HAS AN ELEGANT NOSE, WITH A SUPERB AROMATIC PALETTE, MIXING GRAPEFRUIT AND RIPE BLACKCURRANT WITH A DISTINCTIVE MINERALITY AND "SMOKINESS" GIVEN BY CHALKY SOILS. IT'S AN EXCEPTIONAL WINE FOR SPECIAL OCCASIONS.



**FOOD PAIRINGS**

THIS WINE WILL BE PARTICULARLY APPRECIATED WITH ASPARAGUS OR AVOCADO WITH SMOKED SALMON, SEA BREAM, CHICKEN WITH BAKED MANGO AND BANANA SAUCE, WARM GOAT CHEESE SALAD AND CHEESES AS BLEU D'AUVERGNE AND BURRATA.

**AGEING POTENTIAL:** 8 YEARS

**SERVICE TEMPERATURE:** 8° - 10°

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