

TERRE DES CAILLOTES

AOP POUILLY - FUMÉ



REGION
VAL DE LOIRE



GRAPE VARIETY
SAUVIGNON BLANC



AGEING
8 YEARS



TERROIR

THE PARCELS ARE SITUATED IN HIGH QUALITY TERROIRS ON LIMESTONE SOIL WITH WHITE LITTLE PEBBLES KNOWN AS "CAILLOTES". THE IMPRINT OF THESE REMARKABLE TERROIRS ON THE SOKY FLINTY CHARACTER OF THE WINE IS REINFORCED BY THE MICRO - CLIMATE CREATED BY THE LOIRE VALLEY. WHEN GRAPES RIPE, THEY ARE COVERED WITH A GREY BLOOM, THE COLOR OF SMOKE. THE AVERAGE AGE OF THE VINES IS 35 YEARS. THE PARCELS ARE IN THE 2D YEAR OF ORGANIC CONVERSION.



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

A CLEAR ROBE. DRY YET FRUITY WITH FLORAL NOTES, THIS WINE IS CHARACTERIZED BY ITS HIGH MINERALITY, IN PARTICULAR INIMITABLE FLINTINESS, OFFERING A COMPLEX PALETTE THAT REVEALS ALL OF THE WHITE EARTH LIMESTONE TERROIR.



FOOD PAIRINGS

CAN BE ENJOYED WITH SALMON TARTARE, RED TUNA CARPACCIO, BARBECUED GRILLED SARDINES OR PILCHARDS, SEAFOOD FONDUE, OR WITH LEMON BASED DESSERTS AS LEMON CRUMBLE OR LEMON TART WITH MERINGUE CRUST.

SERVICE TEMPERATURE: 8° - 10°

