



Jean Pabiot Kiméride Pouilly-Fumé 2017

The name Kimeride refers to the geological era where the soil in Pouilly was formed that is now so characteristic of these wines.

The Kiméride is produced only in the best vintages with only the grapes from the older vines being manually selected.

Guarantee a "mature" Pouilly Fumé with notes of ripe fruit and a long finish.

The wine matures for two years on its own lees in stainless steel barrels.

Jean Pabiot and Domaine les Fines Caillottes

In the heart of Pouilly Fumé is Domaine Des Fines Caillottes. Founded by grandfather Jean Pabiot and currently run with great passion by his son and Alain and grandson Jérôme.

The domaine stretches over 30 hectares and is planted only with Sauvignon Blanc. The terroir consists mainly of mineral rich rocks (caillottes means boulder) ranging from calcareous boulders (Caillottes), fossil rocks (pierres plates fossilisées) and silex (flint). These soils guarantee rich mineral wines.

The Pabiot family's range of wines is not large but the quality is all the higher. With the yield of the grapes from their own vineyard, the most beautiful Pouilly Fumés are made with the Pouilly Fumé "Kiméride" as the top piece.

Because Sancerre is only a stone's throw away from Pouilly Fumé, Alain also wanted to make Sancerre. A completely different wine because of the great differences in terroir. He went looking for the right vineyards where he could buy grapes.

Responsible entrepreneurship is a high priority for the family and to prove it, they have had themselves certified. With the TERRA VITis label, Pabiot shows that they have great respect for people and nature.

Specifications

- Origin: Loire, France
- Grape variety: Sauvignon Blanc
- Content: 75 CL
- Taste type: Ripe tropical fruit with mineral character
- Shelf life: 2025
- Vinification: Inox on own lees
- Serving temperature: 8-12 degrees
- Glass advice: White wine glass
- Recommended with: Aperitif, with fish (ceviche) and spicy dishes and cheese