



DOMAINE A. CAILBOURDIN
PROPRIÉTAIRE A MALTAVERNE

Pouilly-Fumé

Les Cornets

Born on the limestone-clay slopes of Pouilly (composed of Kimmeridgian marl), these wines get their power from the terroir.

A little slower to open than wines from limestone slopes, they obtain their full expression after a year of aging. We discover aromas of white flowers (hawthorn, acacia flower), followed by nuances (according to the vintage) of black currant buds, pineapples or white peaches finishing on clean mineral notes sometimes described as « gun flint ».

After a few years, the aromas often evolve toward quince or mango. Some vintages have developed aromas of mushrooms, such as the 1996 which had a delightful truffle bouquet.

On the palate, the expression is virile, powerful and long. This is a Pouilly-Fumé for those who appreciate full, rich wines.



• Technical Information

Grape Variety: Sauvignon Blanc.

Age of vines: 40 years-old.

Soil: Limestone-clay (Kimmeridgian marl).

Vineyard Management:

Regular plowing, disbudding and leaf thinning to naturally control yield and enhance grape ripeness.

Vinification:

- Immediate pressing with pneumatic press, no prefermentation maceration.
- Static racking of the must, thermoregulated fermentation using indigenous yeasts to highlight the qualities of our terroir.
- Long maturation in tanks on its fine lees.

No malolactic fermentation in order to preserve its freshness. Bottled the year following the harvest.

Analysis: (varies according to vintage)

Degree alcohol: 12.5° to 13° Total acidity: 4.5 to 5.5 g/l

Residual sugars: 1 to 2 g/l SO2 free: 20 to 25 mg/l

Press: - Guide Hachette: 2002 - 2006 - 2009

- Guide Fleurus des Sommeliers

- Wine Advocate

- Guide Bettane et Desseauve

- Les meilleurs vins de France
Gault et Millau 2011

- **Silver medal at LOIRE VALLEY WINE AWARDS (Angers 2006)**

Ideal serving temperature: 10° C