



DOMAINE A. CAILBOURDIN  
PROPRIÉTAIRE A MALTAVERNE

# Pouilly-Fumé

## Cuvée Triptyque

*Search for concentration, Search for harmony, Search for complexity...*

*The cuvee Triptyque is balanced between three aromatic ranges: fruits, minerals and light wood notes. On the palate, richness and amplexness dominate yet the freshness of Sauvignon Blanc is always present. Wood notes appear at the finish.*

**O**ld vines, centuries-old oak and long maturation on lees create this cuvee for aging.

Selected from a parcel of vines over 70 years-old growing in the exceptional terroir of Saint Andelain (clay marl and flint), this cuvee is vinified in 300 and 600 liters oak barrels (25 % new oak, 75 % in 2, 3 and 4 year-old barrels). Oak, selected on local old forest (forêt de la Bertrange, d'Allogny et de Nevers) have a slow-growing and a very fine grain which is ideal for Sauvignon.

One year of aging on lees allows the wine to express the minerality of its terroir, oak notes only appear at the finish.

The freshness and fruitiness make it a perfect match for Loire River fish, pickerel with dill, pike with white butter sauce; yet its unctuous-ness and richness on the palate allows it to harmonize equally well with smoked salmon or even foie gras.

A wine of noble origin, vinified in a noble material for your pure enjoyment.



### • Technical Information

**Grape Variety:** Sauvignon Blanc. **Age of vines:** 70 years-old.

**Soil:** Kimmeridgian marl and flint.

**Vinification :** Fermented and matured on fine lees in 300 and 600 liter oak barrels. 25 % new oak from the Bertranges forest.

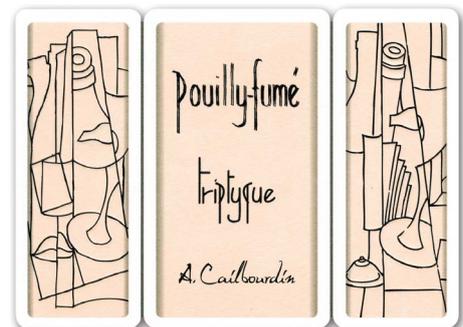
**No malolactic fermentation**, in order to preserve its freshness. Bottled the year following the harvest.

**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:** - Les meilleurs vins de France - Gault et Millau 2011
  - Guide Bettane et Desseauve 2007
  - Vino Magazine 2005
  - Sélection « Un vin presque parfait » Jury de consommateurs
- **Silver medal at LOIRE VALLEY WINE AWARDS (Angers 2008)**



This cuvee was christened "Triptyque" in 1998 and the label was designed by Auxerre artist Jacques Daibehe, a painter influenced by the cubism style and a wine aficionado in his own right. Creator of numerous works including drawings, oils and engravings dealing with the themes of women or music, Jacques created for us a series of paintings with the wine theme as well as the unique label.

Since 2005, this cuvee is available in wooden boxes of 6 bottles in respect for the tradition and prestige due this wine.