



**CLOS CACHET**  
the finest French wines

# DOMAINE DU BOUCHOT

## Pouilly-Fumé 'Caillottes'

### 2020

01

**Provenance:**

Pouilly-Fumé, Loire Valley

02

**Grape Variety:**

100% Sauvignon Blanc

03

**Pairing:**

Platter of shellfish or a dry goat cheese

04

**Serving:**

Temperature: 12°C



**Vineyard Cultivation:**

A family estate since 1966, Domaine du Bouchot is 10 hectares in size and has been crafting wine for decades, with the latest owner being Antoine Gouffier. Taking over Domaine du Bouchot in 2018, the young winemaker and his wife have brought great energy and modern views to the traditional region of Pouilly-Fumé. On the right bank of the Loire Valley they champion Sauvignon Blanc in their wines.



**Vinification:**

Fermented spontaneously without the addition of SO2. It was aged with 40 mg SO2 in stainless steel. Before the filling it was lightly filtered.



**Tasting Notes:**

The 2020 Pouilly-Fume Caillottes is not your classically aromatic style of Pouilly-Fume. It is rather savory and subtle in its expression with some white stone fruit notes. There is a sense of ripeness and richness, but perhaps it's a little ripe with the alcohol at more than 14%, there's a heat on the finish, detracting from the overall harmony. 90 points, Rebecca Gibb - Vinous.



**Soil Type:**

Porous limestone (Calcaire à Astéries from fossil starfish)



**Method:**

Organic and Biodynamic

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**Trade Portal**

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