



CLOS CACHET
the finest French wines

DOMAINE TABORDET

Pouilly-Fumé 'Les Champs des Chaumes'

2021

01

Provenance:

Pouilly-Fumé, Loire Valley

02

Grape Variety:

100% Sauvignon Blanc

03

Pairing:

Aperitif, cheese platter,
barbecued fish, Asian-style
vegetable wok, poultry

04

Serving:

Temperature: 10-12°C



Vineyard Cultivation:

In the village of Verdigny, Domaine Tabordet was formed from 4.5 hectares of vines in the 1960s by Raymond Tabordet. Later passed onto his two sons, Yvon and Pascal in 1981 the estate began to expand to the appellation of Pouilly-Fumé. Today Marius Tabordet, along with his cousin Gaël operates the domaine under the guidance of Pascal. Marius monitors the vines and performs the vinification.



Vinification:

Once the grapes are harvested, they are quickly put through the press. The musts then settle and is placed in stainless steel vats. After incorporating yeast, fermentation begins at low temperature for about 3 weeks. The three terroirs vinified separately will then be assembled to give complexity to the future wine. After filtration and fining, the wine was bottled in March.



Tasting Notes:

It has a beautiful golden yellow color. On the nose, we discover an intense aromatic bouquet brought by the Sauvignon. Citrus and white fruit notes mingle. On the palate the wine is well balanced, with aromas of citrus, apricot and peach.



Soil Type:

Kimmeridgian calcareous marls, clays with flint and pebbles.



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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