



CLOS CACHET
the finest French wines

DOMAINE TABORDET

Pouilly-Fumé 'Les Calcis'

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:

The grapes were carefully selected and gently pressed to avoid crushing. The must was transported by gravity into vats, where it was cooled to 10°C and clarified. Fermentation took place with wild yeasts in old, 600 litre barriques of two to five years. Once fermentation was complete, the wine was aged in the barriques for 10 to 12 months, before gently filtered prior to being bottled.



Tasting Notes:

A barrel-fermented Pouilly-Fumé with good fruit concentration, characteristic flinty notes and a subtle touch of vanilla. The textured palate is beautifully balanced and has a lovely mineral freshness on the long, persistent finish.



Soil Type:

Calcerous



Method:

Organic and Biodynamic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

