



**CLOS CACHET**  
the finest French wines

# DOMAINE TABORDET

## Pouilly-Fumé ‘Petites Aubues’

### 2022

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. Les Petites Aubues is a Pouilly-Fumé made from Sauvignon Blanc grown on the “Petites Eaux Bues” plot at a place called Villiers.



**Vinification:**

Once the grapes are harvested, they are quickly put through the press. The musts then settles 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:**

Under its pale gold colour, it reveals the richness of the aromas characteristic of its appellation. The fruitiness of citrus and white fruits combines the vegetal scents of ferns and the typical minerality of flint. This inimitable “flint” aroma on the palate in a fresh and lively attack. An impressive harmony of flavours!



**Soil Type:**

Villiers limestone



**Method:**

Organic and Biodynamic

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**Trade Portal**

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