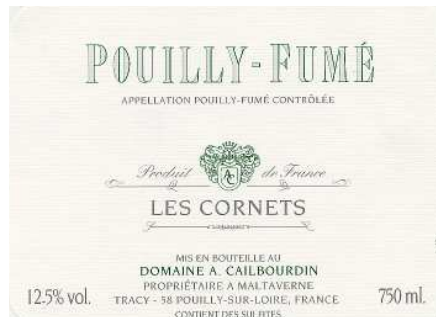


POUILLY-FUMÉ

DOMAINE CAILBOURDIN



CÉPAGE: 100% Sauvignon Blanc

Pouilly-sur-Loire lies 200 kilometers south of Paris in the right bank of the Loire River, an area where perfect southwest exposure, clay-limestone soil and the Sauvignon Blanc grape come together to produce an extremely delicate, refreshingly aromatic and uniquely fruity dry white wine. Alain Cailbourdin has owned his domaine and made the wine there since 1977. Half of the vines are between 25 to 40 years-old, the rest were planted in 1980/81. His holdings are on three different sites each of which lends different characteristics to the wine as a result of their different subsoils.

- Limestone: Brings out an extremely delicate bouquet.
- Chalk/limestone: Similar to Champagne soil. Wines are opulent and rich.
- Slate: Offers a cool and refreshing crispness with a hint of flint.

Monsieur Cailbourdin relies heavily on tradition both in the vineyard and the cellar but has made several changes to improve the quality of the wine. For instance, the grapes are pressed immediately upon arrival at the cellars to protect the aroma and intensity of the Sauvignon Blanc grape. Also, the juice is vinified in small lots with each vineyard being vinified separately. This enables Alain to carefully control temperatures while protecting against oxidation and insuring maximal intensity and aroma. The wines are raked during the coldest part of the winter, then fined once before bottling in the Spring.

“Les Cornets” represents his main cuvée and is an assemblage of multiple sites, depending on the vintage generally comprised of 50% from the Chalk/Limestone site and 25% from the other two vineyards. His site “Les Cris” is on clay and limestone and expresses deep mineral character.

Pouilly-Fumé is the consummate wine with all types of seafood, including those done in sauces. When young, it goes particularly well with shrimp, lobster or crayfish. After several years in the bottle, its complexity makes it a fine match with foie gras, smoked foods and other rich foods.

