



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



GIENNOIS Blanc Terre de Caillotte – 2017

Terre de Caillotte : one place, one soil, one wine...
Displaying a bright yellow colour with green hues, Terre de Caillotte opens with a very elegant and refined nose.

White fruits such as pear and peach nicely complement notes of white flowers such as hawthorn.

On the palate, the wine is straightforward with a nice volume. The maturity of the wine is lined with a superb feminine elegance...



This wine of character is underpinned by freshness and finesse.



ACCORDS METS-VINS

Terre de Caillotte pairs nicely with salmon appetizers or a perch fillet from the Loire, or can simply be enjoyed as an aperitif.



*AOP Giennois Blanc
Centre Val de Loire
Terre de Caillotte*

PRESENTATION

THE VINTAGE

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

TERROIR

Terre de Caillotte comes from very specific soils, located in Pougny.

The soil here has a particularity: the abundance of small limestone pebbles, known in the region as “caillottes”; Calcaires of Oxfordiens's Villiers

VARIETALS

Sauvignon blanc : 100%

SITUATION

Situated between Gien and Cosne-sur-Loire, this vineyard of 191 hectares has a temperate climate thanks to the Loire River, with a continental influence from the east. It's planted on hillsides of the Loire extensions of the geologic formations of Sancerrois and Pouilly.

Coteaux du Giennois is a small and recent appellation, even if one can find archeological evidences of winegrowing in this region since the 2nd century.

In full expansion with authentic wines that reveal the originality of their terroir.

WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.