


# JEAN PABIOT et FILS

## Les Chantebines Pouilly-Fumé

[www.jean-pabiot.com](http://www.jean-pabiot.com)



|                        |   |
|------------------------|---|
| VARIETALS              | 100% Sauvignon Blanc  |
| VINTAGE                | 2021  |
| REGION                 | Pouilly-Fumé, Loire Valley, France  |
| TECHNICAL DATA         | Alcohol 12.5%   |
| APPEARANCE             | Pale gold color with green highlights.  |
| NOSE                   | The nose reveals a bouquet of white flowers and yellow-fleshed fruits, nuanced with a hint of minerality. |
| PALATE                 | On the palate, it is a wine with a lively and frank attack. The finish is sharp, very fine and mineral.   |
| AGEING                 | In stainless steel tanks, with partial skin maceration, strong settling for fineness and aging on lees.   |
| PAIRING                | Pair with white meats with cream or lemon sauce.  |
| READINESS FOR DRINKING | Ready to drink now, better within 3 to 5 years from the harvest.  |
| RATINGS                | 4.0 <br>★★★★★        |
| ORDER CODE             | FR509   |

Certified sustainable TERRA VITIS  
and HIGH ENVIRONMENTAL VALUE

