




JEAN PABIOT et FILS

Kimeridé Pouilly-Fumé

www.jean-pabiot.com

VARIETALS	100% Sauvignon Blanc
VINTAGE	2020
REGION	Pouilly-Fumé, Loire Valley, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Beautiful pale gold color.
NOSE	Inviting nose with accents of white fruits and citrus fruits, discreet exotic tone.
PALATE	On the palate a very expressive attack, a remarkable aromatic intensity, associated with freshness. The length is also there.
AGEING	Partial skin contact maceration, maturing on fine lees, with stirring of these lees for several months, in stainless steel tanks and finally bottling after 2 years of maturing.
PAIRING	Best enjoyed as aperitif. It goes wonderfully with shellfish, fish (in sauce, smoked, etc.), poultry, rabbits, blanquette of veal and soft cheeses.
READINESS FOR DRINKING	Ready to drink upon purchase, it can easily be stored for 7-8 years.
RATINGS	  
ORDER CODE	FR442



Certified sustainable **TERRA VITIS**
and **HIGH ENVIRONMENTAL VALUE**

