

Domaine du Bouchot Pouilly-Fumé Cailottes



ABOUT THE ESTATE

- Established in the 1980s, Domaine Du Bouchot was certified organic in 2009 and biodynamic in 2020.
- Antoine Gouffier has been running the estate since 2019, but has been a part of the fabric of Pouilly-Fumé since his childhood.
- Vines are planted on classic Kimmeridgian and Portlandian soils, reflecting intense minerality into the wines.
- Winemaking is minimal intervention, using indigenous yeast, stainless steel and minimal sulfur additions.
- These wines are excellent representations of a sometimes-overlooked appellation and are vibrant, elegant, and balanced.

APPELLATION

Pouilly-Fumé

SUB-REGION

Upper Loire

GRAPE VARIETY

100% Sauvignon Blanc

FARMING

Certified Biodynamic, Certified Organic

SOIL

Portlandian marls

VINEYARDS & VITICULTURE

From west/southwest plots in Les Papillons, Les Petits Papillons, Les Chantalouettes and Vaurigny. Average vine age of 35-40 years. Only 10 cm of soil over pure limestone.

HARVEST & VINIFICATION

Indigenous yeast fermentation and aging in 20% oak (350L cigar barrel) and 80% stainless steel with 2g/L SO₂. Total sulfur of 55mg/L. No filtration.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL