



DOMAINE A. CAILBOURDIN
PROPRIÉTAIRE A MALTAVERNE

Pouilly-Fumé

Les Cris

Harvested on the best limestone slopes in the appellation blessed with southwestern exposure, this cuvee is a true thoroughbred and the most characteristic of our wines. *Les « Cris » is the local term used to describe a parcel of vines planted in caillotes or pebbly limestone soil.*

Extraordinarily elegant, when young this wine possesses aromas of fruits (pineapple, citrus, peach) and mineral tones. After 1 or 2 years the aromas refine and become more and more marked by the minerality of the terroir.

On the palate, Les Cris is powerful, well-structured and very rich. Excellent balance is achieved due to the perfect ripeness of the grapes at harvest.

Les Cris Pouilly-Fumé is at its best served with fish, especially fish in sauce (goatfish, pickerel, pike, etc.). Its also a fine accompaniment to an assortment of cured meats, and of course a natural companion with fine goat cheese.



• Technical Information

Grape Variety: Sauvignon Blanc.

Age of vines: 20 to 30 years-old.

Soil: « Caillotes » (pebbly limestone soil).

Vineyard Management:

The vineyard is plowed several times during the year. The vines are disbudded and leaves thinned to naturally control yield and maximize grape exposure to sun and fresh air.

Exposure: Southwest.

Vinification:

- Immediate pressing with pneumatic press, no prefermentation maceration.
- Static racking of the must, thermoregulated fermentation using indigenous yeasts to highlight the qualities of our terroir.
- Long maturation in the vats on fine lees with periodic pumping over of the lees in the vats to «feed» the wine.

No malolactic fermentation in order to preserve its freshness.

Analysis: (varies according to vintage)

Degree alcohol: 12.5° to 13° Total acidity: 4.5 to 5.5 g/l
Residual sugars: 1 to 2 g/l SO2 free: 20 to 25 mg/l

Press: - Guide Hachette
(each year since 1995,
Coup de Cœur 2001 and 2012)

- Les meilleurs vins de France
Gault et Millau 2011

- Guide Bettane et Desseauve 2010

- Guide Gilbert et Gaillard

- 91/100 Wine Advocate 2009

- Revue du Vin de France

- Feinschmecker

- The Wine Review

- VINO Magazine 2005

- **LOIRE VALLEY WINE AWARD :**
- Liger d'or (gold medal) 2009
- Silver medal 2010

Ideal serving temperature: 10° C