

Domaine des Rabichattes

Domaine de Rabichattes is driven by Vincent and Fabrice Grebet, 12th Generations); Vincent takes care of the vineyard whereas Fabrice takes care of the wine making and sales/marketing.

The 23 hectars estate is organic certified since 2022 wheres is herbicide free since 2011.

Central Loire Valley 2023 vintage :

The year 2023 was characterized by a hot and dry climate, introducing challenges to the harvest. While a few storms may have disrupted flowering, they had no impact on the quality of the grapes. consequently, 2023 emerges as a delightful vintage with an appealing

Pouilly Fumé les Loges 2023

GRAPES: 100% Sauvignon blanc

ABV: 13%

Vineyard : 40 years old vine on clay and limestone (Maar Kimeridgian) with a south, south/west exposition.

HARVESTING: Manual harvest. Yield 50Hl/Ha—total production 60000 bottles

WINEMAKING PROCESS:

- Pneumatique press + minimum of 48 hours sedimentation of the must to remove the solid parts. Thermoregulated vats, neutral yeast to keep the original nature and the typicity of each plot. Each plot is separately fermented at around 18° C in order to ensure a consistent quality year after year. Ageing for 8 to 10 months in stainless steel on the lees.

TASTING NOTES: Beautifull intensity in the mouth. Fleshy and round. Nice salinity with white fruits aromas.

