

Pascal Jolivet

Pascal Jolivet Sancerre Blanc Caillottes 2024

Sancerre, Loire Valley, France



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 12.5

pH: 3.3

Residual Sugar (g/L): 1.9

Total Acidity(g/L): 4.27

Volatile Acidity(g/L): 0.24

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Sancerre Blanc Caillottes is sourced exclusively from limestone soils in Pascal Jolivet's vineyards in the village of Bué. The selected plots have a southern exposure, helping to ensure ripeness, aromatic concentration and depth of flavour. "Les Caillottes" is the Loire term for Kimmeridgian limestone, a soil type associated with precision, freshness and mineral expression in Sauvignon Blanc. This cuvée is an important single-terroir expression within the Pascal Jolivet range.

Packaging Information

Barcode: 3490960200119

Case Weight (g): 850

Case Dimension (mm): L499 x W302 x H96

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are harvested by hand and sorted on arrival at the winery. Gravity-flow handling is used to respect the natural vinification process and minimise intervention. After gentle pressing, only the first and purest part of the juice is retained. The must is fermented with natural yeasts in temperature-controlled stainless steel vats. The wine is then aged for eight months on fine lees, before filtration and bottling.

Tasting Notes

Les Caillottes is a deep and concentrated Sancerre Blanc, showing an expressive Sauvignon Blanc profile from Kimmeridgian limestone. The nose opens with citrus fruit, orange peel, white fruit and orchard blossom. The palate is dry, focused and textural, with ripe citrus, white fruit and a pronounced mineral line. Medium-bodied with lively acidity, it combines concentration with freshness. The finish is long, precise and mineral, with excellent clarity and persistence.

Food Pairing

Pair with grilled oily fish, sardines, mackerel, Provençal vegetables, seafood risotto, roast cod, goat's cheese or lemon and herb chicken.