Pouilly Blanc Fume, Les Pierres Blanches, Dom. Bel Air 2022



Region

This beautiful region is situated 200Km south of Paris and extends west along the high reaches of the Loire River. This is a cold climate region making top quality wines from Sauvignon Blanc and Pinot Noir and includes the following famous villages; Sancerre, Pouilly Sur Loire, Quincy and Menetou-Salon. The soils have a high percentage of flint and limestone, and this results in crisp, aromatic whites and perfumed, elegant rose and reds. Littered with artisan producers, the best single Domaine wines are made in small quantities and are of top quality.

Producer

This 13.5 hectare domaine is set in the commune of le Bouchot on the slopes coming out of the village of Pouilly. It is very much a family affair in the hands of Katia Mauroy-Gauliez, who co-owns the estate with her father and brother, and who was the driving force behind the new winery built in 2002.

Tasting Notes

Domaine de Bel Air is planted with 13 hectares of Sauvignon Blanc on a variety of soils, calcaire at le Bouchot, marnes at St Andelain and sand in Pouilly. They have taken great care in the winemaking to express the terroir by carefully preserving the natural fruit characteristics with some time on lees for more texture. The resulting wine is bursting with fresh citrus notes of lemon and grapefruit, along with pear and peach and even some more tropical notes. The fresh fruit are accompanied by rich aromas of nettles and minerality with a clean and flinty finish.

Food

Perfect accompaniment to seafood, oriental dishes and chicken or cheeses such as goats cheese.

Technical Information

Country	France	
Region	Central Vineyards	
Grape(s)	Sauvignon Blanc (100%)	
Туре	White	
Style	Aromatic	
Oaked Style	Unoaked	
Body Style	Medium bodied	
Sustainable	Yes-certified sustainable	

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Dry/Sweet Style	Bone dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes

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