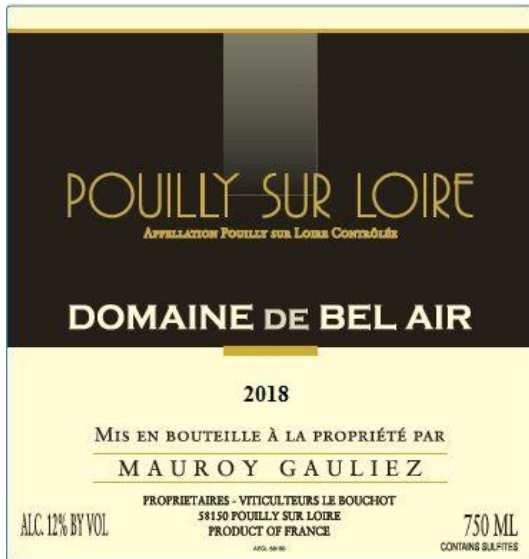


## Domaine de Bel Air Pouilly-sur-Loire (Chasselas) 2017



<u>Technical Data</u>	
Country	France
Region	Loire
Appellation	Pouilly-sur-Loire
Producer	Domaine de Bel Air
Founded	1880
Farming	Organic
Vineyard Age	30 years
Varietal(s)	Chasselas
Soil Type	Limestone, Clay
Alcohol	12.0%
Residual Sugar	0.1%
Acidity (g/L)	5.9
pH	3.5
Fermentation	natural/stainless steel
Aging/Maturation	stainless steel

### Producer Description

In my search for interesting native varietals, I found an excellent and very mineral Chasselas from this producer in the Upper Loire. The village of Pouilly-sur-Loire is not as well-known as the town of Sancerre which is about five miles to the northwest and on the opposite side of the river but, in my opinion produces, the village produces better wines from its better vineyard locations on the north side of the Loire. Aside from Chasselas, however, Sauvignon Blanc is by far the dominant varietal in the area and I have also selected an excellent (and very small production) Pouilly Fume from this producer.

### Tasting Notes

Aromas are of acacia, linden, and wildflower honey along with hints of almonds and apricots. Flavors are of honeydew melon, white peaches, almonds, and cashews. There is a perfectly balanced medium to light body but which feels like it has more "weight" as it flows across your palate. The wine has mild acidity but which will still complement food well and an interesting "nutty" finish with hints of walnuts.

### Food Pairings

Food pairings would include crab, shrimp, sea bass, halibut, steamed mussels and clams, smoked salmon, white seafood chowders, seafood pasta, creamy pasta dishes, veal marsala, veal chops, roast chicken, Asian vegetable salads, sesame noodles, mild curries, creamy vegetable dishes, and hard cheeses.