

Domaine de Bel Air Pouilly Fume “Les Pierres Blanches” 2018



Technical Data	
Country	France
Region	Loire
Appellation	Pouilly Fume
Producer	Domaine de Bel Air
Founded	1880
Farming	Organic
Vineyard Age	25 years
Varietal(s)	Sauvignon Blanc
Soil Type	Limestone
Alcohol	13.0%
Residual Sugar	0.1%
Acidity (g/L)	6.2
pH	3.4
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

As opposed to the “Silex” (flint) minerality in the area, this is pure expression of limestone terrain (Les Pierres Blanches: white rocks). Aromas are subtle and include mild lemon, white flowers, citrus blossoms, and hints of acacia and honeysuckle. Flavors include white peaches, apricot, pear, green apple, and clover honey. There is good balance, medium body, refreshing acidity, and a slightly nutty finish.

Food Pairings

Food pairings would include crab, scallops, oysters, clams, sea bass, grilled and braised tuna, lobster bisque, seafood salads, shrimp Louis, wienerschnitzel, pork tenderloin, grilled chicken, creamy chicken and vegetable curries, grilled vegetables, and rich and hard cheeses.