

Dom. de Bel Air 2021 Pouilly Fume

Code	FBL-POU21
Country	France
Region	Loire
Female Winemaker	Female Winemaker
Color	White
Case Size	12x750
Pricing	Discountable
ABV	13
Acidity	4.8
Residual Sugar	1
Closure	Natural Cork
Annual Production (cases)	72000 bottles
Varieties	Sauvignon Blanc
Destemming	Partial
Fermentation Vessel	Stainless Steel
Fermentation Duration	3
Aging Method	Stainless Steel
Aging Duration (months)	45089
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	Yes
Malolactic	No
Added Sulfur	Yes, 90 mg/L
Soil Type	Calcareous, Marls
Vineyard Aspect	Southeast
Vine Age (years)	25-45
Vine Yields (hl/ha)	50-55
Farming Practices	Sustainable
Grape Picking	Machine

WineWise Notes:

The pitifully restricted yields of this most challenging of years were compensated for by thrillingly open aromas and a vibrantly fruity palate. 25 cases were all we were allowed, so please jump on this wonderful vintage, which will remind old-timers and nostalgists of the good old days before global warming.

This estate, which dates back to 1635, represented our first foray into the iconic appellation of Pouilly-Fumé and has proved a hit. With their three distinctive soil-types dispersed through their 15 hectares of vines, almost exclusively planted to Sauvignon Blanc, they make three single-soil wines in addition to the flagship Pouilly-Fumé. Impeccably run by the ladies of the family.



Notes from the producer:

Pouilly Fumé 2021 are full and elegant. They are well balanced thanks to a right freshness. The aromas are intense and complex. They are dominated by white fruits (white peach, pear), with fresh citrus touches and fine minerality. The mouth is long and intense. It is a perfect match for your shellfish, fish, sea food, white meats or simply as an aperitif... Best to drink : from now, and at his best for Christmas, and after. And to keep till : 2026 if you like it for its freshness, but it will get fuller and fuller with time and acquire more and more complexity.

We work daily in our vines which allows a strict and sensible control of the grapes and their development. From pruning to harvest, with de-budding or clearing in between if necessary, we look forward to our common and most important aim : quality. It means that we use all our energy to specify quality in all that we do, that is to say our work, our methods and our final product, Pouilly Fumé.

