

Domaine de Bel Air

France - Loira - Pouilly sur Loire



POUILLY-FUMÉ CUVÉE RIQUETTE

100% Sauvignon Blanc

Production area: Southeast-facing slopes of the hill of Saint-

Andelain

Terrain: selezione di appezzamenti situati su "caillottes" o "criots" o più scientificamente "calcari di Villiers" (dal nome

dello stadio geologico) **Harvest:** manual

Vinification: In stainless steel and concrete tanks with epoxy

resin coating, thermoregulated

Refinement: sur lie **Color:** straw yellow

Fragrance: Intense aromas that reveal their terroir (white

fruits, exotic fruits) and elegant floral notes

Flavor: beautiful expressiveness, supported by freshness and crispness. The finish is enriched by a touch of minerality

Alcoholic Grade: 13.5% vol



Ownership/Founders Katia, Cedric and Alexandra Mauroy / Pierre Sadon Start of Activity 1635 Vitiviniculture Sustainable viticulture Hectares 15,6 Bottles produced 80.000



In the heart of Pouilly Fumé, between Pouilly-sur-Loire and Saint Andelain, the Domaine de Bel Air covers fifteen hectares of vineyards managed by Katia and Cédric Mauroy, the 13th generation of a family of winegrowers, which continues into the 14th generation with the arrival of their daughter Alexandra. The Domaine is distinguished by three types of soil (Kimmeridgian marl, caillottes and calcareous sands) which give the wines their uniqueness. The Mauroy family adopts "lutte raisonnée" practices that respect each terroir, masterfully interpreting Sauvignon with verticality and purity, qualities that make their wines among the most appreciated in the appellation, perfect icons of the Central Loire.