

Domaine de Bel Air

France - Loira - Pouilly sur Loire



Domaine de Bel Air

Ownership/Founders Katia, Cedric and Alexandra Mauroy / Pierre Sadon

Start of Activity 1635

Vitiviniculture Sustainable viticulture

Hectares 15,6

Bottles produced 80.000

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 "calcarei 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



In the heart of Pouilly Fumé, between Pouilly-sur-Loire and Saint Andelain, the Domaine de Bel Air spreads over fifteen hectares of vineyards managed by Katia and Cédric Mauroy, the 13th generation of a family of winegrowers linked to the terroir. With the arrival of their daughter Alexandra, the tradition continues in the 14th generation. The Domaine is distinguished by three types of soil (Kimmeridgian marl, caillottes and calcareous sands) that give the wines their uniqueness. The Mauroy family adopts 'lutte raisonnée' practices in respect of each terroir, expressing Sauvignon in a masterly way, with verticality and purity, qualities that make their wines among the most appreciated in the appellation. With Alexandra, the Domaine de Bel Air looks to the future while keeping the historical soul of its land intact.