

Domaine de Bel Air

France - Loira - Pouilly sur Loire



Domaine de Bel Air

Ownership/Founders Katia e Cedric Mauroy / Pierre Sadon

Start of Activity 1635

Vitiviniculture Integrated struggle

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

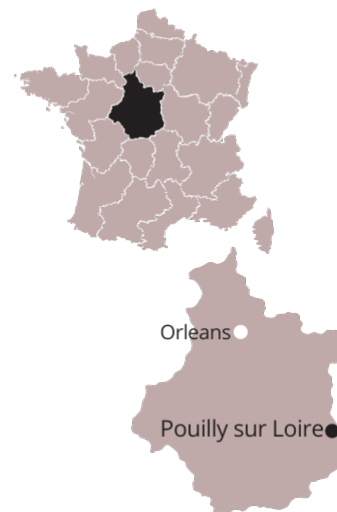
Refinement: sur lie

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 historic heart of the appellation Pouilly-Fumé, towards the villages of Pouilly-sur-Loire and Saint Andelain, the Domaine de Bel Air has fifteen hectares of exceptional vineyards, meticulously cared by Katia and Cédric Mauroy, 13th generation of winemakers always looking for quality and sublimation of the terroir. There are three main types of soil: Kimmeridgian marls, containing small oysters, excellent terroirs for the production of great whites, caillottes or criots, terroirs that give fruity and finely balanced wines and then calcareous sands, which, bringing precocious and intense aromas of flowers, fruits and minerals, they reveal all the freshness and subtlety of the vintages. By cultivating the vines according to the principles of the "lutte raisonnée" and respecting every single plot, the Mauroy family interprets its Sauvignons in a masterful way, bringing verticality and purity, undoubtedly among the best of the appellation.