

Dom. de Bel Air 2017 Pouilly Fume 'Cuvée Riquette'

WineWise Code	FBL-PFR17
Country	France
Region	Loire
Color	White
Alcohol by Volume	13
Acidity	4.7
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	6500
Varieties	Sauvignon Blanc
Pumpover or Punchdown?	both
Destemming	complete
Fermentation vessel	Stainless Steel
Fermentation duration	3 weeks
Aging method	Stainless Steel
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	Yes
Malolactic	No
Added Sulfur	Yes, 90 mg/l SO ₂ total
Vineyard Name	"Riquette" was the nickname of our great grandfather.
Soil Type(s)	Calcareous/Sedimentary
Elevation (meters)	150
Vineyard Aspect	Southeast
Vine age (years)	25-30
Vine Yields hl/ha	50-55
Farming practices	Sustainable
Vine Training Notes	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.
Grape Picking	Machine

Notes from the producer:

Our “Cuvée Riquette” is a selection of our older vines on Caillottes. Pouilly Fumé 2017 “Cuvée Riquette” expresses all the complexity, intensity and subtleties of this vineyard, long rooted in clayey limestones. The freshness of 2017 vintage is well balanced by the fine fruity touch of the Caillottes. It is a perfect match for your fish, shellfish (lobster, scallop) or goat cheese...



WineWise Notes:

“Cuvée Riquette” derives from parcels of old vines planted in “Caillottes” (clay and limestone) and represents the third different wine we have bought from this admirable woman-run estate. The climatic deprivations of 2016 and 2017 were nowhere more severe than in Pouilly-sur-Loire. The silver lining in that cloud is the profundity and salty intensity of wines like “Riquette”. For a relatively modest further premium you receive a truly elevated Loire Sauvignon experience.

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.