

## Pascal Bellier 2019 Cheverny Rouge

WineWise Code	FPB-CRG19
Country	France
Region	Loire
Producer	Pascal Bellier
Color	Red
Case Size	12x750
ABV	13
Acidity	2.9
Residual Sugar	0
Closure	Synthetic Cork
Annual production (cases)	10,000
Varieties	Pinot Noir 80%, Gamay 20%
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	15 days
Aging method	Stainless Steel
Aging duration (months)	6 months
Filtered	Yes
Fining Agents	Gelatine
Yeast	Cultured
Lees Contact / Stirring	6 months
Malolactic?	Yes
Added Sulfur	Yes
Soil Type	Alluvial, Calcareous, Gravel
Vineyard Aspect	Northwest
Vine Age (years avg)	20
Vine Yields (HL/HA)	60
Farming Practices	Sustainable
Vine Training Notes	Taille Guyot
Grape Picking	Machine

### Notes from the producer:

This family domaine situated on the banks of the Loire between the Châteaux de Chambord and Cheverny is ideally placed on the limestone banks above the river. The Clos surrounded by high walls is the privileged site facing the sunset.

The Bellier family has grown grapes for many generations in Cheverny and Cour-Cheverny. Véronique and Pascal are the current owners.



### WineWise Notes:

The sheer prettiness of the Pinot fruit is reason alone to want this, but here is one of those wines whose whole is greater than the sum of its parts. It is an animated, proportionate and thought-provoking wine that also happens to be awfully easy to drink. Perfection of its understated kind.

Pierre Plouzeau was a visionary man who, in his all-too-short life, created a négociant business like no other while running his own two domaines. Pascal Bellier makes an array of splendidly clear and authentic wines in this little-known corner of the Loire, just south of Blois. Typical of the young generation taking over in the region, he is an adherent of Terra Vitis, a group of practical but forward-thinking growers practising “La Lutte Intégrée”, an essentially organic, but undogmatic, approach to viticulture.

