

Pascal Bellier 2018 Cheverny Blanc

WineWise Code	FPB-CHB18
Country	France
Region	Loire
Color	White
Alcohol by Volume	13
Acidity	4
Residual Sugar	1
Closure	Synthetic Cork
Annual cases produced	20,000
Varieties	Sauvignon Blanc 80%, Chardonnay 20%
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	15 days
Aging method	Stainless Steel 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	6
Malolactic	No
Added Sulfur	Yes, 120ppm
Soil Type(s)	Alluvial, Calcareous
Elevation (meters)	100
Vineyard Aspect	Northwest
Vine age (years)	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:

Where you might expect to be taken aback by the foreign aspect of Chardonnay in this blend, that most plastic of grapes instead serves to intensify its Sauvignon character, to make the wine grassier and imbue it with more lemon-and-lime perfume and cut. 2018 does not disappoint at all!

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.

