

Dom. de Bel Air 2017 Pouilly Fume 'Cuvee des Acoins'

WineWise Code	FBL-PFA17
Country	France
Region	Loire
Producer	Dom. de Bel Air
Color	White
Case Size	12x750
ABV	13
Acidity	4.5
Residual Sugar	0
Closure	Natural Cork
Annual production (cases)	400
Varieties	100% Sauvignon Blanc
Pumpover/Punchdown?	both
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	4 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	18 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact / Stirring	Yes
Malolactic?	No
Added Sulfur	Yes, 90mg/L
Vineyard Name	Acoins
Soil Type	Calcareous, Sedimentary
Elevation (meters)	170
Vineyard Aspect	Southeast
Vine Age (years avg)	30
Vine Yields (HL/HA)	50
Farming Practices	Sustainable
Grape Picking	Machine

WineWise Notes:

This superb wine hails from a parcel of Kimmeridgean marl, a heavier soil that gives rise to a strikingly structured and long-lived wine that is nonetheless unmistakably Sauvignon in character and seductively textured, despite its elevated acidity. Always held back a year for extended lees-aging.

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.



Notes from the producer:

Our 'Cuvee des Acoins' is a selection of our older vines on Kimmeridgian marls. 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.

