



DOMAINE DE BEL AIR POUILLY FUMÉ 2012

PRODUCER

The Mauroy family has 14 hectares of Pouilly Fumé vineyards, located on the South facing slopes of Pouilly-sur-Loire and Saint-Andelain, the village originally made famous by Didier Dagueneau. In the past, Domaine de Bel Air sold most of its production in bulk. However, the arrival on the scene of daughter Katia as winemaker has heralded huge improvements at the gravity fed winery. The resulting wines are serious yet generous and among the best in the appellation. Gold and trophies at the IWC awards for the past few years are testament to the phenomenal value this wine offers.

VINEYARDS

Domaine de Bel Air has 14 hectares of Sauvignon Blanc vineyards on different soils: Kimmeridgian limestone, clay-chalk (argilo-calcaire) and sandy chalk. The vineyards are south-facing and benefit from a favourable microclimate thanks to their very close proximity to the River Loire, which moderates the cold temperatures of the region, encouraging greater ripeness and flavour development.

VINTAGE INFORMATION

2012 has been called the 'Grand Petit' vintage in the Loire as quality across the region was excellent - and yields generally pretty small, though Pouilly and Sancerre came out pretty well. A dry summer with a few days rain a week before harvest to kick-start the vegetation, reduced acidity and gave the wines a lovely lift of fruit, giving nicely aromatic wines with great natural balance.

VINIFICATION

The grapes were pressed in a Bucher pneumatic press which ensured good but gentle extraction of the aromatic Sauvignon Blanc character. Fermentation took place in enamelled steel, stainless steel and epoxy-lined underground vats with temperatures held at 19°C, all of which retained the wine's freshness and purity of fruit. The wine remained on its lees during the winter. The finished wine is a blend of parcels planted on three different soil types, giving a wine with added complexity and depth.

TASTING NOTES

Pale lemon, yellow in colour. The nose is fresh with lively citrus fruit notes and grass. The firm, mineral palate has excellent balance of fine acidity with intense lemon, flint and pear flavours and a long crisp finish. It is medium to full-bodied.



VINTAGE INFORMATION

Vintage	2012
Grape varieties	100% Sauvignon Blanc
Region	Pouilly , France
Winemaker	Katia Mauroy
Closure	Nomacorc
Classification	AOC
Alcohol (ABV)	13%
Acidity	4.5g/l
Residual Sugar	0.7g/l
Wine pH	3.2
Bottle Sizes	37.5cl, 75cl