

Pascal Bellier 2022 Cheverny Blanc

WineWise Code	FPB-CHB22
Country	France
Region	Loire
Color/Style	White
Farming Practices	Sustainable
Varieties	80% Sauvignon Blanc, 20% Chardonnay
ABV	13
Acidity	4.2
Closure	Synthetic Cork
Case Size	12x750
Pricing	Discountable
Maceration	none
Pumpover/Punchdown	none
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/Stirring	6 months
Malolactic	No
Added Sulfur	Yes, 120ppm
Soil Type	Alluvial, Calcareous
Elevation (meters)	100
Vineyard Aspect	Northwest
Vine Age	20
Yields (hl/ha)	60
Vine Training	Taille Guyot
Picking	Machine
Annual Production	1667

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:

Few wines have delivered over the years such a reliable expression of their type as Pascal's workhorse Cheverny Blanc. It again offers simply incomparable value for such a precise, terroir-infused Sauvignon, whose Chardonnay component, unique in the Loire, serves to amplify rather than mute those familiar green tones.

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.