Dom. de Bel Air 2021 Pouilly Fume 'Cuvee des Acoins'

CountryPortugalRegionBeirasColor/StyleRedFarming PracticesBio-dynamicVarieties100% BagaABV1.5Asdul Sugar\$1.5AcidityS.1ClosureNatural CorkCase Size12x750PricingNETMacerationOne month on skinsPumpover/PunchdownPunchdownPermentation DurationAnghoreAging MethodAnghoreAging Duration (months)IomonthsFilteredSpontaneousYeastSpontaneousAdded SulfurVesAdded SulfurSpontaneousAdded SulfurSpontaneousAired SulfurSpontaneousFilteredSpontaneousYeastSpontaneousAdded SulfurSpontaneousFilteredSpontaneousAdide SulfurSpontaneousFilteredSpontaneousYeastSpontaneousAdded SulfurSpontaneousFilteredSpontaneousFilteredSpontaneousYeastSpontaneousSpontaneousSpontaneousFilteredSpontaneousAdded SulfurSpontaneousFilteredSpontaneousFilteredSpontaneousAdded SulfurSpontaneousFilteredSpontaneousFilteredSpontaneousFilteredSpontaneousFilteredSpontaneousFilteredSpontaneous	WineWise Code	PFP-PQB22
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Farming PracticesBio-dynamicFarming Practices100% BagaAudita11.5AsbV11.5Asidul Sugar<1.5	Region	Beiras
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Yields (hl/ha)30Vine TrainingDouble GuyotPickingHand-harvested	Vineyard Aspect	East
Vine Training Double Guyot Picking Hand-harvested	Vine Age	60
Picking Hand-harvested	Yields (hl/ha)	30
	Vine Training	Double Guyot
Annual Production 550 bottles	Picking	Hand-harvested
	Annual Production	550 bottles

WineWise Notes:

Words can hardly do justice to this superb bottle, which 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, it reaches heights of authority and character in this vintage for the ages. Do not miss this!

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.

