

# Dom. de Bel Air 2021 Pouilly Fume

## 'Cuvee des Acoins'

WineWise Code	PPF-PQB22
Country	Portugal
Region	Beiras
Color/Style	Red
Farming Practices	Bio-dynamic
Varieties	100% Baga
ABV	11.5
Residual Sugar	<1.5
Acidity	5.1
Closure	Natural Cork
Case Size	12x750
Pricing	NET
Maceration	One month on skins
Pumpover/Punchdown	Punchdown
Destemming	Partial
Fermentation Vessel	Amphore
Fermentation Duration	6 weeks
Aging Method	Amphore
Aging Duration (months)	10 months
Filtered	Yes
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	yes
Malolactic	Yes
Added Sulfur	Yes, 35 mg/L
Soil Type	Calcareous
Elevation (meters)	100
Vineyard Aspect	East
Vine Age	60
Yields (hl/ha)	30
Vine Training	Double Guyot
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.

