



Katia Mauroy-Gauliez works with his brother Cédric since 90<sup>th</sup> century in the vineyard. the domaine is situated in the heart of the Pouilly vineyard, on the communes of Pouilly sur Loire and Saint Andelain. Wine growers since 1635 and thirteen generations, in the heart of the Pouilly vineyard. They own and cultivate fifteen hectares of Sauvignon (locally named Blanc Fumé) to produce the Appellation Pouilly Fumé Contrôlée and half a hectare of Chasselas for the Appellation Pouilly sur Loire Contrôlée. On these exceptional terroirs, the expression of them local and traditional grapes are magnified. They work daily in the 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, they look forward to the common and the most important aim : quality.

### Appellation

Pouilly Fumé



### Grape varieties

100% Sauvignon (locally named "Blanc Fumé")

### Soil - Age of the Vineyard



The vineyard is located on the south-east facing slopes of the Saint Andelain mound. From a complementary and harmonious assembly of different types of soils: Kimmeridgian marls, caillottes et sandy limestones,

### Vinification



The cellars are situated in le Bouchot, on the historical site of the domaine.-Maturity control of the vines. Harvest at the most propitious times. Pressing with pneumatic wine presses which press wine very gently. Alcoholic fermentation. Resting on fermentation lees for three or four months. Aging before bottling in stainless steel tanks and epoxy covered concrete

### Tasting notes



The Pouilly Fumé « Domaine de Bel Air » ; harmony of different soils, in symbiosis, with finesse and aromatic intensity well balanced with full and fruity mouth and a very persistent and lively finish. The finesse and complexity shows fruits (pear, peach, exotic fruits), hints of herbaceous aromas and delicate mineral notes.



### Suggested dishes

The freshness and fruitiness will make it a perfect match for your shellfish, fish, goat-cheese, sea food and it is perfect as an aperitif

