The appellation of Pouilly-Fumé sits across the river from the hills of Sancerre, in the eastern Loire Valley. Sauvignon Blanc here is characterized by an unmistakable smoky, flinty aroma—indeed, fumé means “smoked” in French. Long before “silex” was made into a brand name, it was simply the term used to describe the type of soil found in the best vineyards in the Loire. Since the early 1990s, Francis Blanchet has been bottling wine from 100% silex vineyards. The wine is crisp and light on the tongue, with flavors of Meyer lemons and limes, combined with the flinty aroma that makes Sauvignon Blanc here so special.

WINERY: Domaine Francis Blanchet
WINEMAKERS: Francis Blanchet
ESTABLISHED: 1900s
REGION: FRANCE • Loire Valley • Pouilly-sur-Loire
APPELLATION: Pouilly-Fumé AOC
BLEND: 100% Sauvignon Blanc
VINEYARDS: A selection of the estate’s oldest vines from a flint-stone plot outside the hamlet of Les Berthiers, near Pouilly-sur-Loire. The vineyard sits on a slope and faces southeast.
AGE OF VINES: 80+ years
WINEMAKING: Hand-harvested. Pressed full cluster; fermented and aged on fine lees in temperature-controlled, stainless steel tanks.
TASTING IMPRESSIONS: Aromas of white flowers, lemon curd, incense. Supple, almost creamy, yet still lively; limes, kumquats and grapefruit.
PAIRING SUGGESTIONS: Tomato-based fish soup; Thai or Vietnamese cuisine; sushi