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 crafting wine by selecting unique plots of land—like his ‘Silice,’ from pure flint soils, or ‘Kriotine,’ from chalky limestone—and then bottling them separately. This attention to the true terroir “voice” of the Loire is what sets Blanchet Sauvignon Blanc apart from, and certainly qualitatively above, more basic regional bottlings.

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 single-vineyard selection from a plot just under five acres, facing southeast, with mostly chalky, limestone soils with many small, white stones. Vines here represent a massal selection from vines originally planted at the estate by winemaker Francis Blanchet’s grandparents.
AGE OF VINES: 20 years, on average
WINEMAKING: Hand-harvested. Pressed full cluster; fermented and aged on fine lees in temperature-controlled, stainless steel tanks.
TASTING IMPRESSIONS: Aromas of crushed oyster shells, white flowers, crisp pear, lemon rind. Flavors of limes and lemons, fresh white fruits, dusting of white pepper and sea salt on the finish. Crisp and lively.
PAIRING SUGGESTIONS: Goat cheese; fish soup; Thai or Vietnamese cuisine
NOTES: ‘Kriotine’ is a fantasy name inspired by the word ‘criot,’ which in local dialect describes a vineyard terroir with many white stones.