

DOMAINE FRANCIS BLANCHET Pouilly-Fumé 'Cuvée Silice'

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 single-vineyard selection from a 100% flint-stone plot outside the hamlet of Les Berthiers, near Pouilly-sur-Loire. The vineyard sits on a slope and faces southeast. Some of the vineyard's flint rocks are the size of grapefruit; when you strike two together, the smell is unmistakably that of firecracker smoke.

AGE OF VINES: 35+ years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented and aged on fine lees in temperature-controlled, stainless steel tanks.

TASTING IMPRESSIONS: Aromas of smoke, white flowers and lemon rind. Flavors of limes and lemons, white fruits, white pepper. Crisp and lively.

PAIRING SUGGESTIONS: Goat cheese; fish soup; Thai or Vietnamese cuisine

