



**Domaine Régis Minet**  
— Lucia Mineur-Billet —

## BYZANCE 2022

### **Grape variety**

Sauvignon Blanc

### **Age of the vines**

On average 35 years old

### **Plot**

Les Porcheronnes

### **Terroir**

Clay-limestone (Calcaires de Villiers), chalky white soil (Terres blanches) with ammonite fossils.

### **Vine**

Respectful of biodiversity. HVE3 certification.  
Soil tillage. Disbudding. Leaf removal according to the years.

### **Vinification**

Working process: one tank = one plot. All our plots are harvested, vinified, and aged separately, which allows us to choose the tank that will be the most representative of the vintage. Specific method of winemaking, that we keep secret. Pressing of the grapes in a pneumatic press, at low pressure. Thermoregulated stainless steel tanks, vinification between 14°C (57°F) and 20°C (68°F) to preserve the aromatic potential.

### **Aging**

No malolactic fermentation. 12 months on fine lees minimum. Batonnage.

### **Degree of alcohol**

12,5

### **Characteristics of the special cuvée**

Each year we celebrate one plot, the more representative of the vintage 2022 celebrates the land of Les Porcheronnes. A clay and limestone terroir, a beautiful harvest, a bold winemaking method, for a generous and singular Pouilly Fumé, baptised Byzance, in reference to the legendary opulence of Byzantium, the famous ancient city.

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## Vintage

From April to September, heat and drought reigned over the vineyard. Only June gave us saving rains. Vines were able to find the necessary resources in the soil, to offer us magnificent grapes and an incredible balanced wine, between freshness, richness, complexity and intensity.

## Tasting

Color: pale yellow gold, with green reflections. Bright.

Nose: very rich with notes of candied orange and bitter almond, mixed with vanilla.

After aeration, minerality and freshness are fully expressed, with lime, clementine and bergamot.

Palate: a round and supple attack of lychee and rose, an acidulous and fleshy evolution.

Finish: long and voluptuous.

## Tasting temperature

Not chilled but fresh, around 10°C – 50°F.

## Food & wine pairing

To share with lovers of Pouilly Fumé, as an aperitif with warm gougères, snacked scallops or a roasted apricot tart.

## Aging

Can be drunk young, but thanks to its particular method of vinification, beautiful things await those who know how to wait more than 5 years.

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## Story of the estate

*A family history since the 18th century. At 17 Régis took 3 hectares estate from his father, when he suddenly passed away. 2021 Lucia succeeded Régis.*

## Characteristics of the estate

*12 hectares located around the village of Pouilly sur Loire.*

*A single grape variety: Sauvignon blanc.*

*Vineyards cultivated with respect for biodiversity.*

*Terroirs: kimmeridgian marls, terres blanches (calcaires de Villiers), caillottes.*

*State-of-the-art winery and equipment*

*Vinification: preserving the identity of Sauvignon Blanc terroirs.*

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