



Désert 2022

Grape variety

Sauvignon Blanc

Age of the vines

From 20 to 30 years old

Plot

Le Désert des Fouinelles

Terroir

Kimmeridgian marls (marls with little oyster 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. Grapes are directly pressed in a pneumatic press, at low pressure. End of press juices are separated. Thermoregulated stainless steel tanks, vinification between 14°C (57°F) and 20°C (68°F).

Aging

No malolactic fermentation to keep the freshness. 8 months on fine lees minimum. Batonnage.

Degree of alcohol

12,5

Characteristic of the cuvée

Désert is a parcel cuvée. All the grapes come from a specific terroir: Le Désert, full of little fossils of oysters. In the old time, people named this place « Le Désert des Fouinelles », because the soil is so dry and stony, that nothing grows, except the vine. This particular terroir marks the identity of the cuvée.

Domaine Régis Minet - 5 rue du Domaine du Bouchot – 58150 Pouilly sur Loire
07 60 00 29 50 – 06 12 09 29 50 - contact@domaineregisminet.com



Domaine Régis Minet

— Lucia Mineur-Billet —

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: intense gold color, with straw reflections. Bright.

Nose: floral notes with a spicy touch of saffron.

Palate: structured, with notes of fresh white fruits, litchi and citrus. Vegetable notes, and minerality.

Finish: a very long finish.

Tasting temperature

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

Food & wine pairing

A wine to enjoy with a curry, a seafood gratin, or flamed prawns.

Aging

We advise you to drink it 3 to 5 years after its bottling, to appreciate the freshness of its youth.

&&&&&

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.

&&&&&

Domaine Régis Minet - 5 rue du Domaine du Bouchot – 58150 Pouilly sur Loire
07 60 00 29 50 – 06 12 09 29 50 - contact@domaineregisminet.com