



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

## Désert 2023

### **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) to preserve the aromatic potential.

### **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 terroir full of small oyster fossils, named in the past « Le Désert des Fouinelles », because the soil is so stony, that nothing grows, except the vine. This distinctive terroir gives the cuvée its elegant and mineral identity.

Domaine Régis Minet - 5 rue du Domaine du Bouchot – 58150 Pouilly sur Loire  
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## **Vintage**

A promising end of spring, and a superb harvest in prospect, a very cold August and a sharp slowdown in ripening of grapes. Beginning of September, a sudden hot weather, forcing us to advance the date of the harvest, to preserve aromatic maturity, freshness and tension.

## **Tasting**

Color: crystalline, nice shine, color gold with straw sheen.

Nose: elegant, feminine, with a beautiful evolution with aeration, floral note, with a hint of jasmine and orange zest. Expression of warm marl terroir.

Palate: silky attack, with balance and finesse. Tender bittersweet and spring honey

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 shrimp cassoulette, a veal blanquette, a caramelized orange tart.

## **Aging**

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

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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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