



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

## Vieilles Vignes 2021

### **Grape variety**

Sauvignon Blanc

### **Age of the vines**

Around 35 years old

### **Plots**

Les Porcheronnes, Les Bascoins, La Côte des prés

### **Terroir**

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

### **Vineyard work**

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 tanks of our oldest vines.

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**

*Vieilles Vignes* is the historical cuvée of the domaine, a signature blend of Pouilly Fumé, issues from grapes of our different oldest plots, and from a terroir of terres blanches and caillottes. A Sauvignon Blanc with freshness, tension and minerality.



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## **Vintage**

2021 was a real challenge. From March to August, we had to cope with frost, hail, rain and disease, to be graced with sunshine on the first days of harvest. After 47 years of harvesting, and Lucia's first harvest, it's a happy end and a beautiful vintage.

## **Tasting**

Color: pale yellow gold, with bluish reflections.

Nose: intense, floral (acacia, privet, chamomile), mineral, evolves on ripe white fruits.

Palate: freshness, with grapefruit and lemon zest, tension, white peach and pear notes. The chalky terroir speaks out with hot stones.

Finish: rich and long finish.

## **Tasting temperature**

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

## **Food & wine pairing**

A wine to share with goat cheeses, seafood, and white meats.

## **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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