



Domaine Régis Minet
— Lucia Mineur-Billet —

Vieilles Vignes 2022

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

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: explosive, floral notes with acacia and chamomile, minerality, evolves on yellow-fleshed fruits with aeration.

Palate: freshness with grapefruit and lemon zest, tension and minerality, white peach and pear.

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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