



Domaine Régis Minet
— Lucia Mineur-Billet —

Vieilles Vignes 2023

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 estate, and a signature of the Pouilly Fumé. Freshness, tension and minerality are the hallmarks of this grape blend, from our oldest vines, grown on these favoured terroirs.

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Millésime

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: pale yellow gold, with bluish reflections.

Nose: intense, floral notes (acacia, privet, chamomile) and mineral notes. With aeration, aromas evolve towards ripe white fruits notes.

Mouth: round and soft, wake up with a beautiful vivacity. Almond and white fruits come (pear, white peach) with a spicy touch (pepper, saffron). The chalky terroir speaks out, with hot stone notes.

Finish: rich and long finish.

Tasting temperature

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

Food & wine pairing

A wine to share as an aperitif with cheese, charcuterie and good friends.

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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