

Vent d'Ange

Vintage 2018

Grape variety

Sauvignon blanc

Age of the vines

On average 25 years old

Plots

Les Bascoins

Terroir

Terres blanches

Vine culture

Respectful of biodiversity and soils methods

Disbudding

Vinification

Direct pressing of the grapes, in a pneumatic press, at low pressure.

Thermoregulated stainless steel tanks, vinification between 14°C (57°F) and 20°C (68°F) to preserve the aromatic potential.

Aging

No Malo to keep the freshness

24 months on fine lees minimum, 24 months in bottle

Bâtonnage, stirring lees back into wine

Degree of alcohol

14

Story of the estate

The family story has its origins in the 18th century, with Nicolas Minet in 1795. Régis took the estate when his father suddenly passed away, and this is how he has been a winegrower since he was 17. The Domaine was only 3 hectares, and step by step Régis enlarged it to 12 hectares, solely planted with Sauvignon blanc. 2021 is the year of the heritage transmission, with Lucia. She has a successful and broad sale experience, she loves the terroir, the soil, topography and climate of her village. Lucia will keep the identity of the domaine and give her own signature.

Estate's characteristics

Located in Pouilly sur Loire, the domaine offers different types of terroirs (kimmeridgian marls, terres blanches, clay and limestone) typical from the appellation Pouilly Fumé, revealing the lively character of the Sauvignon Blanc, with notes of white flowers, citrus, yellow fruits, and flint.

To preserve its freshness, the grape is directly pressed after the harvest, and wines are aged in thermoregulated stainless steel vats, on fine lees.

Cuvée's characteristic

Vent d'Ange is a special cuvée of the domaine, a selection of grapes, hand picked, chosen among the most beautiful one. The wine is aged for 2 years in stainless steel vats, and 2 years in the bottle. The wine is aged on fine lees for 2 years. The yeasts from the alcoholic fermentation feed the wine. The stirring allows to keep the lees in suspension, in order to favour the exchanges. After this long process the wine is rich and unctuous (wine fat).

Vintage

The vintage 2018 revealed a wonderful richness, which reminds us a very contrasted year, with a late and cold winter, and a hot and long summer.

Tasting

Color : pale yellow gold with green and silver reflections

Nose : sharp and racy, mineral notes, which evolve towards melon and fresh basil, with a touch of vanilla that adds depth.

Mouth : round, with ripe fruit notes, well balanced, slightly spicy with black pepper.

Finish : long finish

Tasting temperature

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

Food & wine pairing

A voluptuous wine, to pair with cooked or grilled white meat, foie gras, or fish in cream sauce.

Aging

Ready to drink. You can keep it 2 or 3 more years.