

Miracle

Vintage 2021

Grape variety

Sauvignon blanc

Age of the vines

On average 20 years old

Plots

Les Bascoins Sud

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

6 months on fine lees minimum

Bâtonnage, stirring lees back into wine

Degree of alcohol

12,5

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

Each year we celebrate a plot, the one we consider the more representative of the vintage.

This year we celebrate Les Bascoins Sud, and we baptized our special cuvée *Miracle*. Despite the bad weather and vine diseases of 2021, miracles have happened, with beautiful grapes, and a wine full of balance and finesse.

Vintage

The vintage 2021 revealed a freshness, characteristic of the wines we used to have in the past, when the weather was less hot.

This year wasn't an easy game. From March to August, we accumulated 14 nights of frost, hail, rain, disease, and we had to wait for sunshine until the first days of the harvest...

Finally this vintage is a happy ending.

Tasting

Color : pale yellow gold, with green reflections

Nose : delicate, floral notes of iris, slightly minty, underlined by the boxwood.

Mouth : it opens on mineral notes, characteristic from the Caillottes terroir, pear, golden apple and mirabelle plum notes.

Finish : very elegant and long finish.

Tasting temperature

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

Food & wine pairing

A wine to drink as an aperitif, to pair with salmon tartare, or scallops, or roasted farm chicken.

Aging

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