

# Désert

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## Grape variety

Sauvignon blanc

## Age of the vines

From 20 to 30 years old

## Plots

Le Désert

## Terroir

Kimmeridgian marls

## 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

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## 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.

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## Cuvée's characteristic

*Désert* is a parcel cuvée. All the grapes come from a specific terroir : Le Désert, full of little fossils of oysters. In the old time, people named this place « Le désert des Fouinelles », because the soil is so dry and stony, that nothing grows, except the vine.

This particular terroir marks the identity of the cuvee *Désert*.

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## Tasting

Color : intense gold color, with straw reflections

Nose : floral notes with a spicy touch of turmeric and saffron

Mouth : a soft attack in the mouth, with notes of fresh exotic fruits, litchi and citrus. The salinity is expressed at the end of the mouth as a spicy reminder.

Finish : very nice length in the mouth

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## Tasting temperature

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

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## Food & wine pairing

A wine to enjoy with a goat cheese, or a seafood gratin.

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## Aging

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