

Vieilles Vignes

Grape variety

Sauvignon blanc

Age of the vines

On average 30 years old

Plots

Les Porcheronnes, Les Bascoins, Les Côtes des prés

Terroir

Terres Blanches, clay and limestone

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

Vieilles Vignes is the historical cuvée of the domaine, a blend of the grapes from our different oldest plots (on average 30 years old), and from terres blanches and caillottes terroirs.

The vine with its deep roots, has been blossoming for many years on its favorite terroirs, feeding on the minerality of the soil, to offer us a wine with great intensity

Tasting

Color : pale yellow gold, with bluish reflections

Nose : intense length, explosive, floral notes (acacia, privet, chamomile) and mineral notes.

With aeration, aromas evolve towards ripe white fruits notes with aeration.

Mouth : freshness, tension, grapefruit, lemon zest. White fruits come back, with pear and white peach notes. 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 with friends, 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.