

Byzance

2022

Grape variety

Sauvignon blanc

Age of the vines

On average 35 years old

Plot

Les Porcheronnes

Terroir

Clay-limestone (Calcaires de Villiers), chalky white soil (terres blanches) with ammonite fossils.

Vine

Respectful of biodiversity. HVE3 certification.
Soil tillage. Disbudding and controlled leaf removal

Vinification

Working process: one tank = one plot. All our plots are harvested, vinified, and aged separately, which allows us to choose the tank that will be the most representative of the vintage. Specific method of winemaking, that we keep secret. 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.

Ageing

No malolactic fermentation to keep the freshness.
9 months on fine lees minimum. Bâtonnage.

Degree of alcohol

12,5

Story of the estate

The estate has its roots in the 18th century. Nicolas Minet in 1795 was the first winegrower of the family in Pouilly. Generation after generation, the estate was hand down from father to son. At 17 Régis took the estate from his father, when he suddenly passed away. The domaine was only 3 hectares, and step by step Régis enlarged it to 12. 2021 was the year of transmission to Lucia. She has a successful and broad sale wines experience. She loves the terroir and the village where she grew up, and she keeps the identity of the domaine, by adding her signature.

Characteristics of the estate

A human-sized domaine of 12 hectares, located in Pouilly sur Loire, a village in the middle of France bordered by the Loire river, solely planted in Sauvignon Blanc. Vines are worked with respect for biodiversity. Terroirs are typical from the appellation (kimmeridgian marls, terres blanches clay and limestone (calcaires de Villiers), caillottes). Winery and equipment are at the forefront of modernity. Harvest and vinification methods preserve the uniqueness of terroirs and Sauvignon Blanc.

Characteristics of the cuvée

Each year we celebrate one plot, representative of the vintage. After Miracle in 2021 and the plot Les Bascoins Sud, this year we celebrate the land of Les Porcheronnes.

A clay and limestone terroir, a great harvest, a bold vinification method, for a generous and unique Pouilly Fumé, baptised Byzance, in reference to the legendary opulence of Byzantium, the famous ancient city.

Vintage

From April to September, heat and drought reigned over the vineyard. Only June gave us saving rains. Vines were able to find the necessary resources in the soil, to offer us magnificent grapes and an incredible balanced wine, between freshness, richness, complexity and intensity.

Tasting

Color: pale yellow gold, with green reflections. Bright.

Nose: very rich with notes of candied orange and bitter almond, mixed with vanilla.

After aeration, minerality and freshness are fully expressed, with lime, clementine and bergamot.

Palate: a round and supple attack of lychee and rose, an acidulous and fleshy evolution.

Finish: long and voluptuous.

Tasting temperature

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

Food & wine pairing

To share with lovers of Pouilly Fumé, as an aperitif with warm gougères, snacked scallops or a roasted apricot tart.

Ageing

Can be drunk young, but thanks to its particular method of vinification, beautiful things await those who know how to wait more than 5 years.