



BYZANCE 2022

Grape variety

Sauvignon Blanc

Age of the vines

On average 35 years old

Plot

Les Porcheronnes

Terroir

Clay-limestone, chalky white soil (Terres blanches) with ammonite fossils.

Vine

Respectful of biodiversity. HVE3 certification.

Soil tillage. Disbudding. Leaf removal according to the years.

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.

Aging

No malolactic fermentation. 12 months on fine lees minimum. Batonnage.

Degree of alcohol

12,5

Characteristics of the special cuvée

Each year we celebrate one plot, the more representative of the vintage 2022 celebrates the land of Les Porcheronnes. A clay and limestone terroir, a beautiful harvest, a bold winemaking method, for a generous and singular Pouilly Fumé, baptised Byzance, in reference to the legendary opulence of Byzantium, the famous ancient city.

Domaine Régis Minet - 5 rue du Domaine du Bouchot – 58150 Pouilly sur Loire
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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.

Aging

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.

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Story of the estate

A family history since the 18th century. At 17 Régis took 3 hectares estate from his father, when he suddenly passed away. 2021 Lucia succeeded Régis.

Characteristics of the estate

12 hectares located around the village of Pouilly sur Loire.

A single grape variety: Sauvignon blanc.

Vineyards cultivated with respect for biodiversity.

Terroirs: kimmeridgian marls, terres blanches (calcaires de Villiers), caillottes.

State-of-the-art winery and equipment

Vinification: preserving the identity of Sauvignon Blanc terroirs.

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