



# Miracle 2023

## **Grape variety**

Sauvignon Blanc

## **Age of the vines**

On average 20 years old

## **Plots**

Les Sapins (north part of Les Bascoins)

## **Terroir**

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. Each plot is harvested, vinified, and aged separately.  
Specific winemaking method, pneumatic press, at low pressure, end of press juices separated.  
Thermoregulated stainless steel tanks, vinification between 14°C (57°F) and 20°C (68°F).

## **Aging**

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

## **Degree of alcohol**

12,5

## **Characteristics of the special cuvee**

Spotlighting a new plot each year: the one that reflects the uniqueness of the vintage.  
2023 celebrates the plot "Les Sapins" and the Terres blanches terroir.

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### **Vintage**

A promising end of spring, and a superb harvest in prospect, a very cold August and a sharp slowdown in ripening of grapes. Beginning of September, a sudden hot weather, forcing us to advance the date of the harvest, to preserve aromatic maturity, freshness and tension.

### **Tasting**

Color: crystalline, nice shine, pale gold with slight green highlights.

Noze: powerful, iodized, spicy aroma, orange zest.

Palate: suave and tender. Complexity and nuance, minéral notes, fresh peppery mint.

Aromas and tastes that evolve with the tasting.

Finish: elegant and long-lasting on the palate

### **Tasting temperature**

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

### **Food & wine pairing**

A wine to pair with a curry, a seafood grilled in Normandie butter, a Mirabelle plum and almond 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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