



Domaine Régis Minet
— Lucia Mineur-Billet —

Vent d'Ange 2018

Grape variety

Sauvignon Blanc

Age of the vines

On average 25 years old

Plots

Les Bascoins

Terroir

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

Vine culture

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 of Les Bascoins, harvested by hand with a selection of grapes. Grapes are directly pressed in a pneumatic press, at low pressure. End of press juices are separated. Thermoregulated stainless steel tanks, vinification between 14°C (57°F) and 20°C (68°F) to preserve the aromatic potential.

Élevage

No malolactic fermentation to keep the freshness, 24 months on fine lees, batonnage, and 24 months in bottle.

Degree of alcohol

14



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. The estate was hand down from father to son. At 17 Régis took the estate from his father, suddenly passed away. The domaine was only 3 hectares, and Régis enlarged it to 12. 2021 was the year of transmission to Lucia. She has a successful sale wines experience, loves the terroir and her village, and wants to keeps the identity of the domaine, by adding her signature.

Characteristics of the estate

A human-sized domain 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

*Vent d'Ange*s a special cuvée, was born from a selection of grapes, carefully harvested by hand, and chosen for their maturity. Aged on fine lees for 2 years. Regular stirring allows the lees to remain in suspension, and promotes exchanges. *Vent d'Ange*s is bottled and kept in boxes away from light, at constant temperature and humidity, for another 2 years. After this long process, the wine is rich and unctuous.

Vintage

A year full of contrasts, with a late and harsh winter, and a warm summer.

Tasting

Colour: gold with green reflections. Bright.

Nose: racy, mineral, notes of melon, fresh basil, with a touch of vanilla which brings a nice depth.

Palate: a full-bodied attack, with notes of ripe fruit, highlighted with a touch of black pepper.

Final: long, structured and powerful.

Tasting temperature

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

Food & wine pairing

A wine for gastronomy. It goes well with cooked or roasted white meats, foie gras, fish in a cream sauce, and will work perfectly with a pastry of veal sweetbreads!

Aging

Ready to be tasted, Pouilly Fumé *Vent d'Ange*s can be enjoyed over the next 2 to 3 years.

Domaine Régis Minet - 5 rue du Domaine du Bouchot – 58150 Pouilly sur Loire
07 60 00 29 50 – 06 12 09 29 50 - contact@domaineregisminet.com