Domaine Régis Minet
Lucia Mineur-Billet

Désert 2024

Grape variety
Sauvignon Blanc

Age of the vines
From 20 to 30 years old

Plot
Le Désert des Fouinelles

Terroir
Kimmeridgian marls (Marls with little oyster 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. 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.

Aging
No malolactic fermentation to keep the freshness. 8 months on fine lees minimum. Batonnage.

Degree of alcohol
12,5

Characteristic of the cuvée
Désert is a parcel cuvée. All the grapes come from a terroir full of small oyster fossils, named in the past « Le Désert des Fouinelles », because the soil is so stony, that nothing grows, except the vine. This distinctive terroir gives the cuvée its elegant and mineral identity.

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

A real complicated year! A very long period of frost during spring. This was following by an alternation of torrential rains and storms until the end of summer, resulting in untamed weeds in the wines and an unprecedented outbreak of disease. After more than 4 months of hard work in the vineyards, the outcome is a happy one, with a saved and an excellent harvest.

Tasting

Color: nice pale gold color, with emerald highlights.
Nose: graceful, fruit notes of fresh lychee and soursop, and floral notes of acacia and elderberry.
Palate: gentle attack, with finesse, evolving towards tonic bitters, and supported by the minerality of the terroir.
Finish: a very long finish.

Tasting temperature

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

Food & wine pairing

A wine to enjoy with a shrimp cassolette, a veal blanquette, a caramelized orange tart.

Aging

We advise you to drink it 3 to 5 years after its bottling, to appreciate the freshness of its youth.

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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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