Domaine Régis Minet
Lucia Mineur-Billet

Vieilles Vignes 2024

Grape variety
Sauvignon Blanc

Age of the vines
Around 35 years old

Plots
Les Porcheronnes, Les Bascoins, La Côte des prés

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

Vineyard work
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 tanks of our oldest vines.
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).

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

Degree of alcohol
12,5

Characteristic of the cuvée

Vieilles Vignes, is the historical cuvée of the estate, and a signature of the Pouilly Fumé. Freshness, tension and minerality are the hallmarks of this grape blend, from our oldest vines, grown on these favoured terroirs.

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

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: pale yellow gold. Nice shine.
Nose: very expressive from the start, typical of Sauvignon Blanc (citrus, and white flowers)
Mouth: fresh, lemon, notes of acacia, privet, with a superb minerality and warm stone notes that make your mouth water.
Finish: rich and long finish.

Tasting temperature

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

Food & wine pairing

A wine to share as an aperitif with cheese, charcuterie, or a seafood rizotto or a roast Bresse chicken.

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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