Domaine Régis Minet
Lucia Mineur-Billet

Miracle 2024

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. Short skin maceration, vinification between 14°C (57°F) and 20°C (68°F).

Aging
No malolactic fermentation. 12 months on fine lees minimum. Aging in terracotta amphora TAVA. Batonnage.

Degree of alcohol
13

Characteristics of the special cuvee
Spotlighting a new plot each year: the one that reflects the uniqueness of the vintage.
2024 celebrates the plot “Les Sapins” and the Terres blanches terroir.

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: crystalline, nice shine, pale gold.
Noze: powerful, straight, lemon aroma, mineral, subtle flint notes.
Palate: beautiful tension, mineral and saline.
Finish: elegant and long-lasting.

Tasting temperature

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

Food & wine pairing

A wine to pair with a sea bream carpaccio, olive oil and fleur de sel, asparagus with a light cream sauce, seared scallops with a parsnip purée, crottin de Chavignol, a thin tart with caramelized apples, or a poached pear in verbena syrup.

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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