Domaine Régis Minet
Lucia Mineur-Billet

Vieilles Vignes 2025

Grape variety
Sauvignon Blanc

Age of the vines
Over 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
The principle: one tank = one plot. All our plots are harvested, vinified, and aged separately allowing us to create a blend from wines produced by our oldest vines.
Grapes are directly pressed in a pneumatic press, at low pressure. End of press: juices are separated. Vinification between 14°C (57°F) and 20°C (68°F), and aging in temperature-controlled stainless-steel tanks.

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

Degree of alcohol
13

Characteristic of the cuvée

Vieilles Vignes, the estate's historic cuvée and the signature expression of Pouilly-Fumé. Freshness, tension, and minerality define this blend made from grapes sourced from our oldest vines and from terroirs particularly suited to Sauvignon Blanc.

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

A cold winter, followed by a rather dry and mild spring, then a very hot and extremely dry summer that caused significant water stress to the vines, before welcome rainfall arrived in mid-August. Harvest began on September 2nd (a record in the memory of local winegrowers), under serious thunderstorm threats.

Tasting

Color: pale gold with emerald highlights, very bright.
Nose: very intense and complex on the first nose, with white-fleshed fruit aromas. Floral notes then emerge, with hints of acacia and privet blossom.
Palate: true to the nose, with a lovely salinity that makes the mouth water, along with a touch of bitter almond and linden blossom. A generous wine, yet full of freshness.
Finish: beautifully persistent on the palate.

Tasting temperature

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

Food & wine pairing

A wine to enjoy as an aperitif, with grilled prawns, chicken supreme in a light cream sauce, citrusy Thai cuisine, goat cheese, or an almond financier.

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 the 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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