Domaine Régis Minet
Lucia Mineur-Billet

# Désert 2025

## 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. Bâtonnage.

## Degree of alcohol
13

## Characteristic of the cuvée
Désert, a single-vineyard wine from the estate, made from grapes grown on a particularly arid terroir known to the elders as “the Desert of Fouinelles,” as only vines could thrive there. This unique terroir defines the wine’s elegant and mineral character.

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## Vintage

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

Colour: Pale gold with subtle bluish highlights and a lovely sheen.
Nose: Intense, with maritime spray notes carried by a powerful minerality, offering a superb expression of the terroir. A hint of honeysuckle and lime blossom adds refinement to the aromatic profile.
Palate: Round and powerful on the attack, with slightly peppery notes, leading to an explosive finish marked by fresh minty and citrus aromas.
Finish: Very long and persistent on the palate.

## Tasting temperature

Not chilled but fresh, around 10°C – 50°F.
Decant 1 to 2 hours before serving to allow the wine to fully open up and reveal the full richness of it s aromas.

## Food & wine pairing

A wine to enjoy with green asparagus and hollandaise sauce, roasted sea bass fillet, aged Comté cheese, and a Williams pear sorbet.

## Aging

A wine that is very enjoyable to drink now, and which will fully reveal its complexity after at least three years of aging.

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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***

*12,5 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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