Domaine Régis Minet
Lucia Mineur-Billet

Miracle 2025

Grape variety
Sauvignon Blanc

Age of the vines
40 years old

Plots
La Porcheronne du noyer

Terroir
Clay and limestone

Vine
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. 12 months on fine lees minimum. Bâtonnage.
Aging in terracotta amphora TAVA.

Degree of alcohol
13

Characteristics of the special cuvee
Spotlighting a new plot each year: the one that reflects the uniqueness of the vintage.
2025 celebrates the plot “La Porcheronne du noyer” and the clay and limestone terroir.

Domaine Régis Minet - 5 rue du Domaine du Bouchot – 58150 Pouilly sur Loire
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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 straw-yellow highlights and a beautiful brilliance.
Nose: Expressive and generous, revealing a spectrum of yellow-fleshed fruits (mirabelle plum, quince, apricot and nectarine), underpinned by a delicate iodine note. With aeration, subtle white floral aromas emerge, adding further complexity to the bouquet.
Palate: A crisp, confident attack, followed by a full-bodied, rich and elegant palate with excellent structure. The minerality is pronounced, accompanied by saline nuances that bring freshness and depth.
Ageing in amphora reveals a delicate grain and a finely chiselled texture, lending the wine greater definition and structure on the palate.
Finish: Long and mouth-watering, extending the tasting experience with an inviting, moreish quality, while delicate floral notes bring the wine to an elegant close.

Tasting temperature

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

Food & wine pairing

A wine to enjoy with sea bream ceviche with lime and a hint of ginger, pork tenderloin with a mild mustard sauce, Crottin de Chavignol goat cheese, and a shortcrust orange tart.

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

12,5 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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