



## KERMIT LYNCH WINE MERCHANT

### RÉGIS MINET

Country: France

Region: Loire

Appellation(s): Pouilly Fumé

Producer: Régis Minet

Founded: 1977

Annual Production: 3,300 cases

Farming: Lutte Raisonnée

Website: [www.regisminet.com](http://www.regisminet.com)



One could easily consider Régis Minet the Loire Valley's answer to an action hero. He may play it cool on the outside, but at closer look, one sees a man of brooding intensity on an insatiable quest for adventure. It may just be in the blood. His grandfather, Robert Minet, was an artisan *tonnelier*, or barrel-maker. At the beginning of the last century, Robert kept a mere three hectares of vines in the eastern Loire town of Pouilly-sur-Loire—just enough to make the family's wine. He, too, was very independent, living autonomously off his own livestock and fresh vegetables from his farm. When he passed away in 1976, Régis left his studies to continue the work of the domaine without giving it a second thought. Since then, he has made this tiny farm a full-time domaine, and has succeeded in adding an additional eight hectares of vineyards to the holdings. It is certain that his love of his native *terroir* translates into his wines, although one sees it in many other aspects of his character as well. Watching him fervently serve a plate of *crottins de chevre* to guests, seeing his latest fossilized finds after a day of diving into the bottom of the Loire River, or watching him tinker with his motorcycle after an epic ride is proof enough that Régis shares both his grandfather's rogue-ishness and love of the land.

Pouilly-sur-Loire produces one of the greatest Sauvignon Blancs in the world. Régis' vineyards sit at 750 feet, surrounded by hills on the far east of the Loire River, and centered proudly on the prized limestone and clay of the Kimmeridgian chain. The scattered flint in these vineyards imbues the wines with a character quite distinctive from the neighboring village of Sancerre. In the eloquent words of KLWM Store Manager, Steve Waters, "You couldn't ask for a cleaner, fresher, flintier, or truer expression of Sauvignon Blanc. Its mouth-watering acidity, depth of flavor, and fleshy texture will have you racing back for more."

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Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



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### RÉGIS MINET (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Pouilly Fumé “Vieilles Vignes”	Sauvignon Blanc	25 – 30 years	Clay, Marl, Kimmeridgian Limestone	10 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Yields average 55 hl/ha
- Fermentation takes place in temperature-controlled stainless steel *cuvées* for 3-4 weeks at a temperature less than 20 degrees Celsius.
- Fermentation takes place naturally with indigenous yeasts
- Wine ages for 6 months on fine lees in stainless steel. Depending on the vintage, the lees are stirred two to three times during this time.