



**CLOS CACHET**  
the finest French wines

# REGIS MINET

## Pouilly Fumé ‘Vieilles Vignes’

### 2022

01

**Provenance:**

Pouilly-Fumé, Loire Valley

02

**Grape Variety:**

100% Sauvignon Blanc

03

**Pairing:**

Oysters, seafood, or the Loire Valley’s famous Chavignol goat cheese

04

**Serving:**

Temperature: 9°C



**Vineyard Cultivation:**

Domaine Minet is crafting exciting Sauvignon Blancs that are unique and famous for their lively, fresh aromatic and taste. The “Vieilles Vignes” cuvée has been crafted with grapes from the oldest vines of the Domaine, averaging 30 years in age. Sauvignon Blanc virtually runs in the Minet family. They employ traditional growing techniques that produce a lively, fresh, aromatic and mouth-watering style of wine. The Domaine is set apart by their unique soils, old vines and their impressive motivation for great winemaking. The rest, they leave to nature. Organic production of small grape yields concentrate the resultant juice. When the grapes are ripe the harvest is done quickly, only very early in the morning, to keep the grapes cold.



**Vinification:**

The grapes are pressed and every vineyard has its own dedicated stainless steel vat. The cuvée “Vieilles Vignes” is matured on lees and is vinified exclusively in stainless steel for nine months to preserve the beautiful freshness of the Sauvignon Blanc.



**Tasting Notes:**

This wine is showing spectacular fresh flavours of apple, black-currant bud, kiwi and subtle wet stone. On the palate the aromatic explodes with numerous layers of fruits driven by a mouth-watering acidity. It is perfect to drink now.



**Soil Type:**

Kimmeridgian marl and oyster shell sediment



**Method:**

Organic

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**Trade Portal**

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