

# Domaines Minchin

## Menetou-Salon



### The Wine

- *Morogues*: Sauvignon Blanc. This is the first of three main cuvées of Sauvignon the domaine makes and the most important one in terms of volume. All of the grapes come from parcels in the Morogues heights, growing in various expositions on the same stony calcareous slopes as Bertrand's buddy Paul-Henry Pellé (among the 30-odd producers in the appellation, only a handful concentrate on quality, with Minchin and Pellé leading the charge). The harvest is overseen by Louise's husband, François, the viticulturalist; the grapes are harvested in small crates, stacked in one of several vans that make the run between Morogues and Crosses. Bertrand oversees the fermentations, which for this cuvée takes place entirely in steel. The ferments start with a neutral yeast and finish wild, and the élevage lasts well over winter. The first bottling is around Easter the following year and production averages 55,000 bottles or 4,500 cases.
- *Pommerais*: Pinot Noir. Over the years, Bertrand fine-tuned his extraction methods and these days his touch with Pinot Noir is decidedly light. This wine comes from two parcels in Humbligny, one named Pommerais; ferments are spontaneous in large tronconique oak uprights, and the wine aged in those same uprights. Every year a small percentage of stems are included (15% for vintage 2023 for example; less in 2024). The parcels total 4.30 hectares (10.5 acres), and the average production is 30,000 bottles or 2,500 cases.