

Domaine Les Poëte "Argos" (sauvignon) dry white 2020



Product price:

€174.00

Product features:

Area: LOIRE

Winemaker: Guillaume SORBE

Vintage: 2020

Appellation: Vin de France

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: organic not certified

RVF: 92/100

Cépage dominant: sauvignon

Product short description:

It was previously in AOP Quincy, but is now classified as Vin de France. The winemaker is thus freer to create the wines he enjoys without having to adhere to a specification that satisfies the appellation inspectors. **92/100 RVF**

Product description:

PRESENTATION OF DOMAINE LES POËTE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

Domaine Les Poëte Quincy "Argos" (sauvignon) dry white 2020

RVF Guide to the Best Wines of France 2026 (August 2025): 92/100. A careful, meticulous balance

is found in the 2020 whites, starting with Argos, which has a smooth, delicate texture, well-defined by fine bitterness on the finish. An elegant white for raw fish.

La Revue du Vin de France (Feb. 2026): 91/100. *What is ten years in the history of wine, if it is to plant the roots of an exceptional project and reveal the less highlighted Loire terroirs of Quincy and Reuilly? This is what Guillaume Sorbe has done with the magnificent cuvées of sauvignon Argos and Orphée that resonate in this corner of the Loire, even though these bottles are released as Vin de France.*

Technical sheet written by the domaine:

Grape variety: 100% Sauvignon blanc

Soils: sandy and alluvial gravel

Viticulture of the domaine:

Work of the vines, plants, and soils according to the principles of organic or biodynamic farming (bordeaux mixture, copper, sulfur, plant extracts, composts, homemade preparations). No certification.

Search for environmental balance (vines, forests, fruit trees, sheep, chickens, bees...)

Local seeds of grasses, melliferous mixtures to both compete with the vine and nourish insects and animals. Sown or spontaneous cover crops.

Reasoned soil work (opening of soils in spring, aeration and superficial work until June, then no intervention until after the harvest). Respect for nitrogen cycles.

Work of the trellising to direct the plant towards the sky (early bud removal, then lifting, very late topping, and only one trimming. Search for verticality and finesse, aeration and clarity.

Manual harvesting, either in crates or with an elevator bin respecting the integrity of the fruits.

Oenology:

Harvest triggered by the balance of aromatic maturity / analytical maturity.

Parcel sorting if necessary, filling of the press with inerting, transfers of musts under nitrogen.

Cold settling only. Indigenous or non-fermented, in tanks or barrels (400 and 600 L). One parcel = one or several tanks/barrels. Vinification and aging in separate containers.

Blending at the end of aging (12 to 18 months depending on the vintage). Sulfiting as late as possible (using inerting).

Stabilization of wines by fining. Filtration or not.

WARNING : the capsule of this bottle is made of food-grade wax. To open it under the best conditions, push your corkscrew directly through the wax, and once it is well into the cork, pull sharply (without using the lever if you have a waiter's friend), in short, "the old-fashioned way." This is the best way to avoid "wax crumbs" in the bottle!