

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



Product price:

€204.00

Product features:

Area: LOIRE

Winemaker: Guillaume SORBE

Vintage: 2020

Appellation: Vin de France

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

RVF: 93/100

Cépage dominant: sauvignon

Product short description:

FAVORITE AND 93/100 RVF. A gastronomic sauvignon blanc, rich and complex, allowing for subtle food and wine pairings.

Product description:

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

Comments on this:

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RVF Guide to the Best Wines of France 2026 (August 2025): **Favorite** and **93/100**. *Orphée* shows more breadth, texture, and flavor complexity, with a harmonious balance that promises a serene

evolution in the coming years.

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
1.5 ha. Yield between 14 and 45 hl/ha
9 plots from 0.11 ha to 0.47 ha.

Soils:

Mainly clay-limestone (Chéry, St Romain, Les Coignons), alluvial gravel and red sands over limestone subsoil (Reuilly, Lury), clay-loam (Preuilly).

Rootstocks 3309 and SO4 depending on the sectors Reuilly, Lury Preuilly (Fercal and 41B on Chéry, St Romain, la Ferté qualitative clones and regional mass selections + private collection.
Planting density between 6500 and 8000 vines/ha

Domaine viticulture:

Work on vines, plants, and soils according to the principles of organic or biodynamic farming (preparations, copper, sulfur, plant extracts, composts, homemade preparations). No certification.
Seeking environmental balance (vines, forests, fruit trees, sheep, chickens, bees...)
Local seeds of grasses, melliferous mixtures both to compete with the vine and to nourish insects and animals. Sown or spontaneous cover crops.
Reasoned soil management (soil opening in spring, aeration and superficial work until June, then no intervention until after harvest). Respect for nitrogen cycles.
Trellising work to direct the plant towards the sky (early bud thinning, then lifting, very late topping, and only one trimming.
Seeking 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.
Sorting by plot if necessary, filling the press with inerting, transfers of musts under nitrogen.
Cold settling only. Indigenous or non-indigenous fermentation, in tanks or barrels (400 and 600 L). One plot = 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.

The wine: discreet, fine, and elegant on the nose, floral, white fruits, and slightly spicy. Lively on the palate followed by a lot of volume, balance of freshness/roundness. Lots of flesh. Complexity, persistence, and power, with plenty of reserve.

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 embedded in 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!