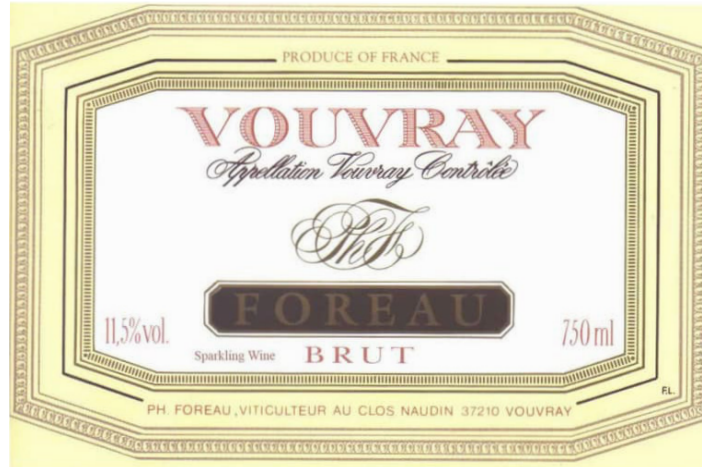


Domaine du Clos Naudin (Philippe Foreau)



Vouvray Brut



At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11.5%
- **Average Residual Sugar:** 2-6 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 11 ha of south-east-facing vines planted mid-slope on Vouvray's première côte in the Perruches and Ruettes lieux-dits
- **Soil Types and Compositions:** Flint-rich limestone clay and Tuffeau chalk
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,600 vines/ha, vines average 45 years old
- **Average Yields:** 33 hl/ha
- **Average Harvest Date and Type:** Entirely manual, in a series of tries usually in mid-September

In The Cellar:

- **Fermentation:** Spontaneous, in 300-l oak barrels (5% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 6 months *sur lie*, 48 months *sur lattes*
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 6 months in 300-l oak barrels (5% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:**
- **Doage:** 2-6 g/l, depending on the nature of the vintage
- **Sulfur:** 130-150 mg/l total sulfur

In The Glass:

Although the label does not specify a vintage, this vin mousseux is almost always from a single vintage. Frequently, the grapes used to create this sparkling wine are harvested from the younger vines of the domaine and are harvested at an earlier stage of the season so as to preserve a particularly high level of natural acidity.