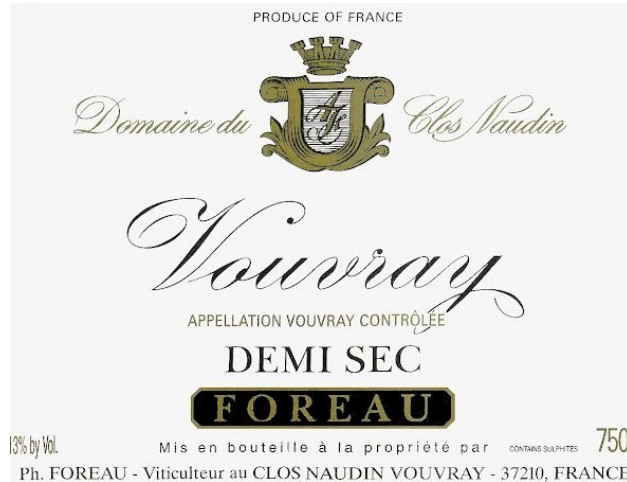


Domaine du Clos Naudin (Philippe Foreau)



Vouvray Demi-Sec



At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 8-20 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 early October

In The Cellar:

- **Fermentation:** Spontaneous, in 300-l oak barrels (5% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 6 months
- **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:**
- **Sulfur:** 130-150 mg/l total sulfur

In The Glass:

Like the Sec above, the 2016 Demi-Sec comes across with cut and is delicate despite its ample richness. Sometimes with up to 20 g/l of residual sugar, the wine usually stays between 8-12 g/l. Foreau's demi-sec is a tangy, succulent Vouvray often driven by notes of citrus blossom, mango, and lime zest. As one might expect from a Demi-Sec, the tension is slightly more massaged by the well-judged sweetness than with its rapier-like Sec vintage-mate, but there is still no trace of flab. Philippe states authoritatively that this deftly balanced, prismatic wine will still taste young after 20 years in bottle in many vintages.