

# Domaine du Clos Naudin (Philippe Foreau)

## Vouvray Moelleux Goutte d'Or



### At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 9.5%
- **Average Residual Sugar:** 170 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-late 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:

Produced only four times in the domaine's history (1947, 1990, 2011, and 2015), Foreau's Moelleux Goutte d'Or is a monument to the heights that Vouvray can reach. High in acid and extract to balance the wine's abundant residual sugar, the wine shows intense aromas and flavors of quince, elderflower, and white peach. After years of youthful freshness, the 1990 has recently begun to caramelize, and tertiary aromas now complete its profile. These wines will outlive us all, and we challenge our clients to put them against any other wine in the market today.