

# Domaine du Clos Naudin (Philippe Foreau)



## Vouvray Moelleux Réserve



### At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 9.5%
- **Average Residual Sugar:** 150 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:

It is the rare vintage that is blessed with the conditions necessary for Foreau to release a Moelleux Réserve. Wines so declared frequently have more than 150 g/l of residual sugar. It is not, however, simply the level of sweetness that creates the Moelleux Réserve; it is as much the conditions of the growing season that produce grapes that have sufficient complexity and ripeness. An error that many make in assessing these wines is to consider the sugar quotient as a disqualifier for use of this wine during any stage of a meal. Our experience is such that these wines can marry well with a wide range of dishes served at the beginning, middle or end of a meal. Recent vintages that have seen the release of a Moelleux Réserve are: 2009, 2005, 2003.