

Domaine du Clos Naudin (Philippe Foreau)



Vouvray Sec



Vouvray
APPELLATION VOUVRAY CONTRÔLÉE

SEC

FOREAU

13% Vol.

Mis en bouteille à la propriété par

750 ml

EL. Ph. FOREAU - Viticulteur au CLOS NAUDIN VOUVRAY - 37210, FRANCE

At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 1-7 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 late September

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:

Foreau's dry Vouvray often offers varietally pure white flowers and intense crushed chalk, channeling nakedly the fabled tuffeau which comprises the Clos Naudin's soils. In some vinages, a complicating note of white truffle contributes depth to the intensely saline palate, often complemented by notes of quince or citrus fruits. We tend to have several vintages available at all times so that our clients can have the option of enjoying the Vouvray Sec in its youth but also with several years of bottle age.