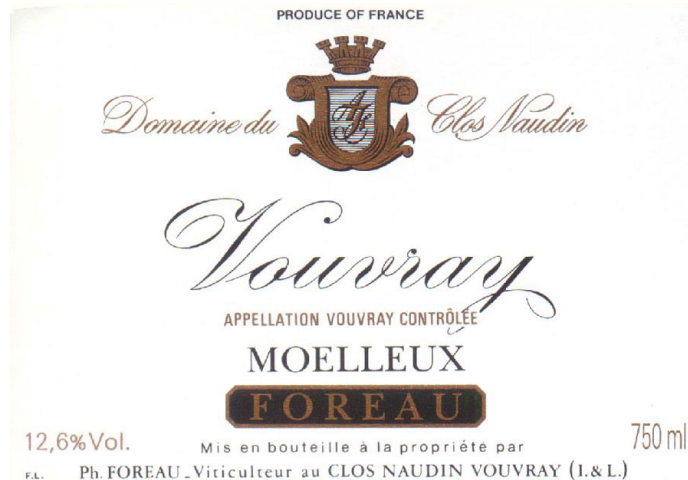


# Domaine du Clos Naudin (Philippe Foreau)



## Vouvray Moelleux



### At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** 25-90 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:

The Moelleux cuvées are made in vintages when at least a portion of the vineyards produce grapes that carry significant levels of natural sugar. Botrytis sometimes occurs but it is not necessary in order to declare a Moelleux. Conditions of "passerillage", that is extended exposure of the grapes to sun and high luminosity, create the impetus to release wines as Moelleux. Wines so declared can carry formidable levels of residual sugar: 25 grams is perhaps the minimum but more often the Moelleux at the Foreau domaine has 35 or 50 or sometimes even 80 or 90 grams of sugar left in the wine. The goal is to create a wine that is in perfect balance, maintaining a proper level of acidity while keeping the ultimate alcohol level under control.