

Dom du Clos Naudin Foreau Vouvray Sec



THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

WINEMAKING: Direct-pressed whole-cluster, and then fermented spontaneously in barrels

AGING: In used oak

THE STORY

Philippe Foreau is the third generation of the Foreau family to produce Vouvray from this fabled domaine which his grandfather purchased in 1923. Philippe assumed the direction of the domaine in 1983 upon the retirement of his father, André. Since 2015, Philippe works alongside his son Vincent, who continues the family's tradition of crafting some of the greatest white wines anywhere. The domaine consists of 11 1/2 hectares planted to Chenin Blanc, located in the northeast corner of Vouvray, sited mid-hill with 100% south/southeast/southwest exposures.

THE ADJECTIVES

OVERALL: Aromatic and weighty

AROMAS / FLAVORS: Golden apple, pear skin, white peach, white flowers, spiced honey, fresh-cut hay, limestone, flint

MOUTHFEEL: Medium bodied

THE SELLING POINTS

SUSTAINABILITY: Natural Fermentation

PAIRINGS: Brown butter seared scallops, triple cream brie

