

Dom du Clos Naudin Foreau Vouvray Brut Méthode Traditionnelle

THE FACTS



COUNTRY: France

REGION: Loire

APPELLATION: Vouvray

CEPAGE: 100% Chenin Blanc

WINEMAKING: Produced using the traditional méthode champenoise, with fermentation in 300-liter oak barrels of varying age to enhance complexity without overpowering the delicate fruit. Malolactic fermentation is avoided to retain freshness and vibrancy.

AGING: On lees at least 48 months before disgorgement

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 SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: Shellfish, creamy cheeses, and delicate poultry dishes

