

TASTING PACK WINE #132

TASTING NOTES BY: MASTER SOMMELIER GREG HARRINGTON

Yellow straw to perhaps gold in color. Very aromatic with a mix of fruit and earth, a lot of secondary flavors, slightly oxidative. Wet wool, lanolin, honey, bruised apple, white pear. Mineral, chalk, but wool and apple take me away from Chablis, as does lack of parmesan cheese and the intense white flowers. High acid with moderate alcohol.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

Pale golden color with medium color concentration, with medium tears. The nose is of moderate intensity, driven by oxidized red apple and funk. Lemon pith, red apple, ripe pear and quince with a slight jasmine floral quality. Quite savory character with notes of wet wool and white truffle, as well as gingerbread and dried honey, suggesting botrytis and no signs of new oak. On the palate is medium bodied texture with moderate plus alcohol and high acid.

Sweetness: Dry

Tannin:

Alcohol: Medium
Acid: High

Oak:

SO...
SHAT
IS IT?

old world or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Foreau - Domaine du Clos Naudin

Cuvee: Vouvray Sec **Grape:** Chenin Blanc

Country: France **Regions:** Loire **Vintage:** 2014

Alcohol: 13%

Elevage: Assembled from diverse parcels with

Vines aging over 40 years - Sec Vouvray

Is not produced very year

Winemaking: Philippe Foreau is the 3rd generation of

The family to produce Vouvray from this Fabeled domaine which is grandfather

Purchased in 1923

NOTES:

Chenin always comes across to me as bruised fruits, and seems slightly smashed (like cider). The wet wool, lanolin and yellow flowers appear across the spectrum, and the botrytis shows as honey/ginger/saffron. Savennieres is most notably bone dry, whereas often, vouvray has a touch of RS in even the driest examples. Look for the zingy acid to differentiate between other waxy oily, rich textured whites. One thing to absolutely know about chenin, wool comes from a combination of underripe chenin + botrytis + sulfur and not from the grape itself when ripe and well farmed, so don't rely on it to pick up chenin. Domaine Foreau is facing Domaine Huet in Vouvray, and Foreau's main plot is on the same terroir of Première Côte than Huet Le Mont with some green clay over tuffeau.

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