

VOUVRAY, FRANCE

# Domaine Huet



## OVERVIEW

**Proprietor:** Anthony Hwang

**Winemaker:** Jean-Bernard Berthomé

The Loire Valley's most famous estate was founded in 1928 by Victor Huët, and rose to prominence under his son, Gaston. It was purchased by the Hwang family in 2003.

## The VINEYARDS

The estate's three vineyards sit atop Vouvray's esteemed Première Côte. The Côte's limestone-rich clay soils yield wines of intensity and great longevity. By any reckoning, these rank among the greatest vineyard sites in the Loire Valley.

## LE HAUT-LIEU

The original vineyard, it was purchased by Gaston Huet in 1928. Its 15 ha of rich, brown clay soils generally yield the estate's most precocious and tangible wines.

## LE HAUT-LIEU

Purchased in 1957, Le Mont's 9 ha of green-tinged clay soils are speckled with stone and mica. Often the most reticent wines at this estate, they develop profound character with age.

## CLOS DU BOURG

This ancient, walled vineyard was acquired in 1953. It has estate's the shallowest, stoniest soils and produces wines of great depth and richness. Many consider the 6 ha Clos du Bourg to be Vouvray's finest single site.

## THE WINES

	Fruit Source	Prod
<b>Pétillant</b>	Young vines from the estate's three parcels.	3,500 cases
<b>Sec</b>	Vineyard-designated	6,000 cases
<b>Demi-Sec</b>	Vineyard-designated	3,000 cases
<b>Moelleux</b>	Vineyard-designated	1,600 cases

VOUVRAY, FRANCE

# Domaine Huet



## PETILLANT

Petillant is made by the methode ancestrale. The wine is bottled while there is still some sugar, and finishes its fermentation in the bottle to produce a gently bubbly wine. After 3+ years in the bottle, the wines are disgorged and given a balancing dosage (~10g/l) from a great Huet Moelleux or 1ere Trie.

## ADDITIONAL NOTES

The estate was one of the first in France to adopt biodynamic viticulture.

Depending on the vintage, the estate can make Sec, Demi-Sec, Moelleux, and/or Moelleux 1ère Trie (selected berries), from each of the “big 3” vineyards.

Harvest is by hand, and occurs over 2-3 successive passes (“tries”) through the vineyards.

Intact bunches are pressed into a 50/50 mix of tanks and old demi-muids, where alcoholic fermentation proceeds naturally with indigenous yeasts.

When fermentations reach their conclusions, the wines are racked into old barrels where they spend the winter before bottling in April.

## THE WINES

	Fruit Source	Prod
<b>Moelleux 1ère Trie</b>	Vineyard-designated	1,600 cases
<b>Cuvée Constance</b>	Selected from oldest vines in all three vineyards, and only made in top years.	up to 400 cases