

# Domaine Huet



## TECHNICAL INFORMATION

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 estate's three vineyards- Le Haut-Lieu, Le Mont, and Clos du Bourg- sit atop Vouvray's esteemed Première Côte. By any reckoning, these rank among the greatest vineyard sites in the Loire Valley. 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 their alcoholic fermentations conclude, the wines are racked into old barrels where they spend the winter before bottling in April. Malolactic fermentation is neither encouraged nor discouraged.

**Established:** 1928

**Proprietors/Winemaker:** Hwang family/Benjamin Joliveau

**Appellation:** Vouvray

**Soils/Vineyards:** The Côte's limestone-rich clay soils yield wines of intensity and great longevity.

**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 Mont:** 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 the estate's 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

	Vineyard & Grapes	Winemaking	Average Production
<b>Pétillant</b>	Young vines from the estate's three parcels.	Pétillant is made by the <i>methode ancestrale</i> . 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 wine is disgorged and given a balancing dosage - if necessary - from a great Huet Moelleux or 1ere Trie.	3,500 cases
<b>Sec</b>	Vineyard-designated	After primary fermentation (see above), the wines are racked into old barrels where they spend the winter before bottling in April.	6,000 cases
<b>Demi-Sec</b>	Vineyard-designated	After primary fermentation (see above), the wines are racked into old barrels where they spend the winter before bottling in April.	3,000 cases

VOUVRAY, FRANCE

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<b>THE WINES</b>	<b>Vineyard &amp; Grapes</b>	<b>Winemaking</b>	<b>Average Production</b>
<b>Moelleux</b>	Vineyard-designated	After primary fermentation (see above), the wines are racked into old barrels where they spend the winter before bottling in April.	1,600 cases
<b>Moelleux 1ère Trie</b>	Vineyard-designated	After primary fermentation (see above), the wines are racked into old barrels where they spend the winter before bottling in April.	1,600 cases
<b>Cuvée Constance</b>	Selected from the oldest vines in all three vineyards, and only made in top dessert-wine years.	After primary fermentation (see above), the wines are racked into old barrels where they spend the winter before bottling in April.	up to 400 cases