

WESTERN RESERVE WINES CLUB AUGUST 2025



Wine: Domaine Huet Vouvray Clos du Bourg Sec

VARIETALS: 100% Chenin Blanc

Viticulture Area: Vouvray appellation, Loire Valley

Bottle Price: \$49.99 | Case Price: \$539.89 + tax

93 points- James Suckling



INTRODUCTION

Domaine Huët has been a leading force in the Vouvray appellation for quite some time now, and today is regarded as one of the premier producers of Chenin Blanc in the Loire Valley, if not the world. Founded in 1928, the estate now covers 35 hectares (approx. 86 acres), which are divided up between three properties - Le Mont, Le Haut-Lieu and Le Clos du Bourg - all that have been farmed biodynamically since 1990. These wines are stunning and are worth being in your cellar.

Since its founding in 1928, Vouvray's Domaine Huet has been *the* standard-bearer for great, age-worthy Chenin Blanc. And to this day, year after year, the estate produces some of the world's most compelling white wines—and in a remarkable range that spans sparkling, dry, semi-dry, and breathtaking dessert styles.

Perched on the Première Côte just above the town of Vouvray, Clos du Bourg is a monopole and generally regarded as the greatest of the three Huet single vineyards. The domaine has farmed it since 1953 and purchased it in 1963. Clos du Bourg is arguably the greatest vineyard in the region, producing some of the most powerful, thrilling, long-lived white wines in Europe. With only one metre of topsoil over solid limestone, the vines tap almost immediately into the mineral resources underneath. The warmth of the site, combined with the mineral complexion of the soils, results in rich, super long-lived wines that seem to effortlessly combine intense minerality with generous texture and concentration.

REGION

Vouvray (French pronunciation: [voo-vray]) is a French wine region in the Loire Valley located in the Touraine district just east of the city of Tours in the commune of Vouvray. The Appellation d'origine contrôlée (AOC) is dedicated almost exclusively to Chenin blanc; the obscure and minor grape Arbois is permitted but rarely used.

Wine production in this area is highly variable and dependent on climate conditions. Cooler years promote the production of dry (sec) and sparkling Vouvray, while a warmer, more favorable vintage encourages the production of sweet moelleux or liquoreux styles produced by noble rot in a manner similar to the sweet dessert wines of Sauternes. With the naturally high acidity of Chenin blanc, Vouvray from favorable vintages have immense aging potential. A few wines drink well into 100 years of age, but it is more common to find a well aged Vouvray peaking at the 40 year mark.

Across the Loire River from Vouvray is the Montlouis AOC, which produces Chenin blanc-based wines like Vouvray that tend to have less acidity and concentration of flavor.



Viticulture has existed around the village of Vouvray since at least the Middle Ages

PRODUCER



Slowly over time, the universe reveals its mysteries. This is where the winemakers of Domaine Huet have patiently sought to discover Chenin. Helping the vine find its balance in its natural environment and the energies that surround it.

Biodynamic agriculture, practiced for over twenty-five years, helps reveal the very essence of the terroirs in each of our vintages. Thus, the suppleness of the brown clays of Haut-Lieu, the chiseled flints of Mont and the roundness of the limestones of Clos du Bourg give Chenin an incomparable elegance.

But there is still much to discover in the Vouvillon subsoil.



Tasting Notes:

"The aromas of floral honey, cashew nuts and butter are married to a brioche character reminiscent of good Champagne, but this is completely still. On the medium-bodied palate, the interplay of honeyed creaminess and elegant acidity is enchanting, the wine gliding over your palate. Long, supple finish. From biodynamically grown grapes." -James Suckling

Food Suggestions:

Seafood: Perfect with raw oysters, clams, and light white fish,

Vegetables: Pairs well with fresh salads and light vegetable dishes.

Light Appetizers: Also a great match for soufflés or a platter of peeled prawns with mayonnaise.



Sources: www.domainehuet.com/ and [en.wikipedia.org/wiki/Vouvray_\(wine\)](http://en.wikipedia.org/wiki/Vouvray_(wine))

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

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