

2005 Vouvray Le Mont Demi-Sec

Domaine Huet, Loire, France

Product details

Vintage:	2005	Drinking:	2017
Producer:	Domaine Huet	Alcohol:	13.00%
Region:	Loire	Variety:	Chenin blanc
Country:	France		

Reviews

The 2005 Vouvray Le Mont Demi-Sec shows a luminous golden-yellow color and a rich and elegant, somewhat oaky and yeasty, but also slightly matured bouquet with leek and asparagus flavors, and also oaky aroma. Highly elegant, quite sweet and also alcoholic on the palate (13.5%), this is a full-bodied, transparent, well structured and elegant Chenin with firm tannins (also from new oak). Still well balanced but exhibiting more winemaking than terroir flavors, this is an impressive, well made wine but still does not show the great terroir of Le Mont. The residual sugar of 21 grams per liter is still very sweet due to the smooth acidity of 4.3 grams per liter (pH 3.27). I recommend to age this wine at least for another 10-15 years. Score: 91+ erobertparker.com

About the producer

Few producers can claim a level of influence to almost identify with their appellation – one of those is Domaine Huet. This iconic estate has been one of the standard-bearers of Vouvray since 1928. A true pioneer, Gaston Huet was one of the first vignerons to adopt biodynamic practices and to focus on single-vineyard bottlings. Remaining true to the philosophy of the founders, Sarah Hwang and Jean-Bertrand Berthomé continue to craft superbly long-lived Chenin Blanc from their three vineyards. From lively sparkling to unctuous Moelleux, the Domaine Huet range is the most extraordinary way to venture into Vouvray.

