

## 2008 Vouvray Le Haut-Lieu Demi Sec

Domaine Huet, Loire, France

### Product details

<b>Vintage:</b>	2008	<b>Drinking:</b>	Now 2028
<b>Producer:</b>	Domaine Huet	<b>Alcohol:</b>	
<b>Region:</b>	Loire	<b>Variety:</b>	Chenin blanc
<b>Country:</b>	France		

### Tasting notes

The beautiful aroma conveys superb Chenin Blanc evolution with layers of subtle vanilla, apple-spice, poached pear and brioche. This is a full, rich and concentrated demi-sec with absolutely impeccable tension and acidity. A full spectrum of delectable flavours include patisserie, lemon-meringue, acacia, honey and ginger. This is a show-stopping wine that effortlessly retains its delightful, pretty and nervy energy. A brilliant aperitif as well as a stunning match for foie-gras and blue cheese, Le Haut-Lieu Demi Sec 2008 is as versatile as it is delicious.

### 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.

