

# Dom. Fouet 2023 Saumur Blanc "L'Ardillon", Breze

WineWise Code	FFO-SBL23
Country	France
Region	Loire
Color/Style	White
Destemming	Whole Cluster
Fermentation Vessel	Concrete
Aging Vessel	100% Concrete
Aging Duration (months)	6 months
Filtered?	No
Fining Agents	Gelatine
Yeast Protocol	Spontaneous
Malolactic Conversion	No
Added Sulfur	Yes, 20 mg/L
Varieties	Chenin Blanc
ABV	12
Acidity	4.5
Closure	Natural Cork
Annual Production	1000 cases
Soil Types	Calcareous
Elevation (meters)	10
Vine Age	30
Yields (hl/ha)	50
Farming Practices	Organic
Harvest Method	Hand-Harvested
Other Vineyard Details	South

## WineWise Notes:

Julien's white wine goes from strength to strength. This new vintage glories in Chenin's myriad aromatic properties while positively swimming in textural allure and tufa-anchored minerality.

## WineWise Notes on Producer:

We have worked with Julien Fouet for twenty years now and have watched him grow in stature with each passing vintage, especially since the premature passing of his father in 2016. Having long used organic practices, he is also in the course of being certified by Ecocert. Among the changes he has instituted are "eco-pâturage", or, put another way, using sheep to weed and fertilise his vineyards.

Another important recent change is Julien's decision to discontinue the production of his two basic Crémants, the white and the rosé, which over the years had developed a huge following in California. Instead, he will make just two sparklers : the St. Cyr (see below) will be the lone "classic" example, and otherwise Julien will offer his P.M.G. "Pour Mon Gueule" – a Pet Nat that we hope to bring in. This development is in accord with the expansion of his "Buvons des Fruits" line to a white and a rosé. He is nothing if not restless!

