

# Dom. Fouet 2022 Saumur Blanc "L'Ardillon", Breze

WineWise Code	FFO-SBL22
Country	France
Region	Loire
Color/Style	White
Farming Practices	Organic
Varieties	Chenin Blanc
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	None
Pumpover/Punchdown	No
Destemming	Whole Cluster
Fermentation Vessel	Concrete
Aging Method	Concrete
Aging Duration (months)	6 months
Filtered	No
Fining Agents	Gelatine
Yeast	Spontaneous
Malolactic	No
Added Sulfur	Yes, 20 mg/L
Soil Type	Calcareous
Elevation (meters)	10
Vineyard Aspect	South
Vine Age	30
Yields (hl/ha)	50
Picking	Hand-Harvested
Annual Production	1000 cases

## 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.



## Notes on the 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 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!