# Domaine Huet, Le-Haut Lieu Sec, Loire, France, 2022

Product code: 6049


## PRODUCER PROFILE

Founded in 1928 by Victor Huet and his son Gaston, Domaine Huet spans thirty hectares of Chenin Blanc vines across three renowned plots:

Haut-Lieu, Mont, and Clos du Bourg. The estate is a trailblazer in biodynamic viticulture, a method that emphasises harmony with nature to enhance wine character and preserve terroir authenticity. Guided by planetary rhythms, much like traditional winegrowers of the past, Domaine Huet follows a holistic approach to vineyard work. This practice supports the health of the soil and vines, reinforcing the estate's commitment to sustainable and expressive winemaking.

## VITICULTURE

The15 hectare plot for le Haut-Lieu Sec is on clay-limestone where the vines average 25 years old and are pruned gobelet style. The grapes are harvested manually.

## WINEMAKING

A traditional white wine fermentation and ageing 50% in demi muids and 50% in Vats

## TASTINGNOTE

The dry wines of Haut-Lieu are fresh and fruity, reflecting the expression of their terroir on the Vouvrillon plateau. Its colour is light and bright yellow. On the nose, notes of linden and orange blossom mark its youth. On the palate, the citrus flavours, combined with a dense and tangy pulp, make it particularly dynamic and ready to be savoured.

## FOOD MATCHING

Shellfish salad, green asparagus, scallop carpaccio with citrus, sole fillet with lemon butter, veal tartare.

## TECHNICAL DETAILS

**Varieties:**
Chenin Blanc 100%

**Features:**
Vegetarian
Vegan
Organic

**ABV:**
13.5%

**Closure:**
Natural cork

**Colour:**
White

**Oak Ageing**
**Time:** 6 Months
**Type:** Demi Muid
**% wine oaked:** 50
**% new oak:** None

**Style:**
Still wine

**Case Size:**
6 x 75cl

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