

What: Domaine Huet Vouvray

When: Sunday, May 14, 2023 at 1:30 pm

Where: The Mika's Backyard, 620 Ridge Rd., Moscow

To Bring: Table dishes and silverware

Cost: \$55 per person. Please email Tim Steffens (<u>timsteffens@mac.com</u>) that you are coming.

Contact: Shaun Freuden (shaunf@roadrunner.com)

Domaine Huet was established in 1928 when Victor Huet and his son Gaston bought five hectares in the Haut-Lieu cru of the Vouvray AOC. They planted with all Chenin Blanc (called Pineau de la Loire locally). In addition to the Haut-Lieu cru they own vineyards in the Clos du Bourg and the Mont crus of the Vouvray AOC. Since 1988 they have been cultivating biodynamically. They produce the whole gamut of Vouvray styles; from the dry "sec", to the sweet "demi-sec", and the very sweet (often with botrytis) "moelleux".

We will be pouring 4 flights:

Flight 1, the "sec" flight, will consist of the 2019 vintage of the Haut-Lieu, Clos du Bourg, and the Mont crus. Paired with this flight will be a mushroomy asian style chicken (not spicy) dish.

Flight 2, the "demi-sec" flight, will consist of the 2017 vintage of the Haut-Lieu, Clos du Bourg, and the Mont crus. Paired with this flight will be a mild curried shrimp dish with corn fritters.

Flight 3, the "moelleux" flight, will consist of the 2016 vintage of the Haut-Lieu, Clos du Bourg, and the Mont crus. Paired with this flight will be a spicy asian beef and noodle dish.

Flight 4, the "premier trie moelleux" flight - which basically means it was the best pickings of late harvest/botrytis grapes, will consist of the 2016 vintage of the Clos du Bourg and the Mont crus. Paired with this flight will be apple pie.

Please bring your own eating dishes and silverware. To reserve a spot (limited to 24 people), mail in this coupon and your check to (and email Tim Steffens, <u>timsteffens@mac.com</u>):

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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