

October 2014

The Wine Advocate  
Tasting History



**2012 Jeremie Huchet Clos les Montys Vigne 1914**

A Melon de Bourgogne Dry White Table wine from  
France, Muscadet Sèvre et Maine, Loire, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
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eRobertParker.com #215  
Oct 2014

Stephan  
Reinhardt

91

Drink: 2018 -  
2024

(0)

The 2012 Clos les Montys Vigne 1914 has a super old-fashioned label and a pale white color with a greenish hue. It offers a clear and deep nose with almond aromas, white fruits and grassland flowers, followed by a full-bodied, elegant and persistent taste. Quite intense and complex and built on a firm mineral foundation, it reminds me of steely, reductive Chablis 1er Crus and will surely age very well for at least eight years.

Huchet's vineyards are exposed to the full south or to the southeast. The wines mature 20% in old oak casks, the remainder is stored in a modern, temperature-controlled cellarhouse where state-of-the-art technologies are applied. At the same time, Jérémie's goal is to remain "true to our traditions and our terroir." Throughout the winter the Muscadet is left on its fine lees, without racking "to gain a greater aromatic complexity, reminiscent of brioche bread, dried fruits, etc. Without racking, the imprisoned carbon dioxide captures the primary and secondary aromas, which gives the Muscadet olfactory freshness and gentle structural fizziness, making it an ideal wine to serve with seafood and fish."

## 2013 Jeremie Huchet Clos les Montys

A Melon de Bourgogne Dry White Table wine from France, Muscadet Sèvre et Maine, Loire, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #215 Oct 2014	Stephan Reinhardt	89	Drink: 2016 - 2022	(0)
<p>The pale citrus colored 2013 Clos les Montys Muscadet Sèvre et Maine offers an attractively pure bouquet of fresh citrus aromas intertwined with floral flavors. Grown on amphibolite and gabbro soils this fresh and medium to full-bodied Melon de Bourgogne is a more mineral accentuated wine, very pure and straight on the palate, quite firmly structured and with persistent citrus and nut flavors. I recommend to store this authentic Muscadet for another two or three years before consumption.</p>				

## 2013 Jeremie Huchet Domaine de la Chauvinière

A Melon de Bourgogne Dry White Table wine from France, Muscadet Sèvre et Maine, Loire, France

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #215 Oct 2014	Stephan Reinhardt	88	Drink: 2014 - 2019	(14)
<p>The pale yellow 2013 Domaine de la Chauvinière Muscadet Sèvre et Maine offers a subtle, very attractive perfume of ripe white fruits and apricots mingled with floral aromas as well as nut and almond flavors. Cultivated on the granite slopes of the Maine River this is a light to medium-bodied, fresh, pure and precise Muscadet with a nice apple fruit and a surprisingly long, mineral finish and a fresh and animating salty aftertaste. A lovely food (shell-fish, seafood, fish) wine, aperitif and summer drink, which is already very enjoyable but can also age for a couple of years.</p>				



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