

TASTING PACK WINE#10

TASTING NOTES BY: MASTER SOMMELIER MAX CAST

Hight intensity of aroma with ripe white peach, apricot, yellow pear, and fresh pineapple. There is evidence of terpene in the floral component of the wine, honeysuckle flowers, white lilacs. With the terpene dominance that would put us in line with one of the following possibilities: Muscat, Gewruztraminer, Riesling, Viognier, Torrentes. Present is a lemongrass herbal note, a cereal grain note (fruit loops for some), and a subtle organic minerality, specifically, mushrooms. There is evidence this wine sees some oak, as there are notes of cinnamon, clove, and toast points. One more note on the palate is a phenolic bitterness.

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Pale gold in the glass. Nose is intensely aromatic - ripe stone fruits - apricot and peach pit, ripe orange, tropical notes, and fruit cup. Very floral - honeysuckle, jasmine, orange blossoms. There is viscosity to the wine and a slight oily texture to the wine with low acid.

Sweetness: Dry Tannin:

> Alcohol: Medium Plus Acid: Medium Minus

Oak: Present

SO...
SHAT
ISIT?

old world

or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Domaine Xavier Gerard
Cuvee: La Cote Chatillon

Grape: Viognier
Country: France
Regions: Condrieu
Vintage: 2015

Alcohol: 14.5%

Elevage: 12 months, mixed 225L-500L

Barrels, mostly used oak.

Other:

NOTES:

Viognier from Condrieu can be often confused with Gewurztraminer from Alsace. The aromatics of the latter tend to be higher and the wine more floral with additional non-oak derived spice notes and notes of Botrytis. Structurally Gewurz and Viognier have the most similarities when it comes to Terpenic grapes, so the key is really in the aromatic notes. Muscat, Riesling and Torrentes all have higher acidity than Viognier and are texturally leaner.

Retail Price: \$45

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