



TASTING PACK WINE #103

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

The wine is pale straw yellow with a hint of green hue and medium plus viscosity. The nose is full of bruised pear, bruised white peach, sulfur/wool, honeysuckle, hint of ginger with possible botrytis. The palate has a hint of sweetness but it is perfectly balanced with the intense acidity. There is also a chalky minerality on the palate.

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Pale straw with green highlights. Ripe orchard fruits with bruised/oxidized notes. Lemon and tangerine. Slight tropical fruit. Chamomile, dandelion, orange blossom, honeysuckle, lanolin. Wet stones. Mushroom.

Sweetness: Off-Dry
Tannin:
Alcohol: Medium
Acid: High
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Domaine Huet

Cuvee: Le Haut-Lieu

Grape: Chenin Blanc

Country: France

Regions: Loire

Vintage: 2018

Alcohol: 13.5%

Elevage: Aged in demi-muids and malolactic
Fermentation is not encouraged

Other: Domaine Huet is an iconic Vouvray
Producer and has gained fame for not
Only their still white wines but their
Sweet wines as well

NOTES :

The herbal/dandelion note along with the lanolin and wet wool point away from Chablis. Acidity can be masked by residual sugar, so assessing residual sugar is critical. The bruised fruit character combined with the telltale wool as well as the off-dry and high acid call screams Chenin Blanc.

Retail Price: \$45

[Click Here to Reorder at F.L.X. Provisions](#)

In a world of uncertainty, we are:
In Our Element