



TASTING PACK WINE #106

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

pale straw yellow with a hint of green hue. 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 numbing 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: B
Tannin: M
Alcohol: H
Acid: M
Oak: 0

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Philippe Foreau Domaine du Clos Naudin

Cuvee:

Grape: Chenin Blanc Demi-Sec

Country: France

Regions: Loire

Vintage: 2016

Alcohol: 13.5%

Elevage: A demi-sec wine is not produced every Year by the domaine

Other: Malolactic fermentation is never allowed
The wines can have anywhere from 8-20 grams of residual sugar

NOTES :

The ripeness, bruised fruit, telltale wool, with chalk, as well as the off-dry/high-acid character screams chenin blanc

Retail Price: \$
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