



TASTING PACK

WINE #2

TASTING NOTES BY: MASTER SOMMELIER MAX CAST

Low intensity of aroma, with strong winemaking notes: lees aging (sourdough bread), Malolactic fermentation (Cheese rind, Crème Fraiche). Tart and fresh fruit on the nose and palate with notes of lemon, green apple, and yellow pear. There are also notes of straw, button mushroom, oyster shells.

TASTING NOTES BY ADVANCED SOMMELIER BRANDON FORD

Aroma is more restrained with more characteristic showing through on the palate. Just ripe orchard fruit (green apple, pear), lemon, and reductive notes (flint, burnt match) Dominant wine making notes apparent as well with the creme fraiche, sour cream, oxidative character (almond, hazelnut), white flowers, stones, chalk, oyster shell, saline. Electric acidity, like licking a 9 volt battery. Textured mouthfeel.

Sweetness: Bone Dry
Tannin:
Alcohol: Medium
Acid: High
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Jean et Sébastien Dauvissat
Cuvee: Vaillons - Vieilles Vignes 1er Cru
Grape: Chardonnay
Country: France
Regions: Chablis
Vintage: 2015

Alcohol: 12.5%
Elevage: 2 years Stainless, small portion in barrel

Other: Spontaneous Malolactic fermentation

NOTES :

Chardonnay from Chablis is identifiable through focusing on three key points: tart fruit dominant with high acid, a balance of organic and non-organic notes on the nose and palate and low intensity of aromatics that are winemaking driven (which greatly narrows down the grapes to focus on. Melon de Bourgogne from Muscadet and Pinot Grigio from Italy have similar characteristics and a great way to hone in on Chablis is by the presence of malolactic fermentation that is widely practiced in Chablis and not something you see in Muscadet or Pinot Grigio from Italy. The acid is also much higher than the other wines. Chablis tends not to have new oak notes, except for some Premier Cru and Grand Cru bottlings.

Retail Price: \$48

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