



TASTING PACK WINE #26

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

The wine has a purple core but is see through. The nose is driven by a mineral quality and tart fruit. Some red and purple flowers. The palate continues with tart fruit notes tart red and black fruits of raspberries, blackberries, cranberries. The lifted quality to the fruit notes points to some carbonic maceration.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Purple in color with loads of tart red fruits on the nose of raspberries, pomegranate, sour cherry. The palate continues with notes of violets, some candied strawberry, granite, graphite, crushed stone. Very bright. On the palate there are lifted notes to the fruit, a slight cotton candy note and florals from the nose.

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

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Clos de la Roquette

Cuvee: Cuvee Tardive

Grape: Gamay

Country: France

Regions: Beaujolais

Vintage: 2018

Alcohol: 13%

Elevage: Aged in large oak foudres

Winemaking: Semi-carbonic maceration

NOTES :

Gamay is often purple and see through and is dominated with tart fruit. Often when you taste great gamay you think this could be burgundy...but, you never taste great burgundy and think...this could be gamay. This wine is a little too straight forward - the aromas are compact and not ethereal, and the texture too angular. The tart, underripe, sour fruit leads us to the old world almost immediately. The structure almost rules out the entirety of red wines in the old world, leaving Gamay and Pinot Noir (and some indigenous outliers). The lifted notes (signs of carbonic maceration) and the combination of structure, plus the lack of more earth driven notes, puts us square in cru Beaujolais and gamay.

Retail Price: \$155

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