



TASTING PACK WINE #28

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

The wine has a deep color and is a viscous wine. There are bruised apple/pear, gilled lemon, and underripe peach notes. Yellow flower, hay, ginger, wet wool, beeswax. Strong smoky minerality. No oak influence.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

Notes of red apple, quince and banana peel. There is a chamomile-like floral quality, mushroom and wet wool notes with some botrytis showcasing notes of dried honey and ginger with minerality present on the finish.

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

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Fournier Longchamps

Cuvee: La Croix Picot

Grape: Chenin Blanc

Country: France

Regions: Savenieres

Vintage: 2016

Alcohol: 13%

Elevage: Fermented and aged in large wooden cuve

Other: 3% The Fournier Longchamps estate is a Union of two long established Loire estates :Chateau de Chamboreau and Domaine Jo Python

NOTES :

Chenin always comes across to me as bruised fruits and seems slightly smashed (like cider). The wet wool, lanolin and yellow flowers appear across the spectrum, and the botrytis shows as honey/ginger/saffron. Saveneirres is most notably bone dry, whereas, often, Vouvray has a touch of residual sugar in even the driest examples. Look for the zingy acid to differentiate between other waxy oily, rich textured whites.

Retail Price: \$30

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In Our Element