



TASTING PACK WINE #35

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

A delicate, neutral nose that requires focus. The fruits are tart - crisp green apple and lemon. There are signs of white flowers, sourdough and old beer indicating lees, and with no signs of malo. This wine is full of minerality, sea spray and oyster shell. This wine shows no oak.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

This wine is clearly non-aromatic with lots of winemaking notes. There's not a lot of fruit or florals going on here. Some underripe green apple, pear and lemon. Some white flowers - a bit of a bread dough note indicating lees. Slight dairy notes. Mouthfeel gives a wonderful texture and roundness that wasn't expected from the nose. A huge mineral streak with stone and a saline quality.

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

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Domaine Michel Brégeon

Cuvee: Sevre et Maine Reserve

Grape: Melon de Bourgogne

Country: France

Regions: Muscadet

Vintage: 2011

Alcohol: 12%

Elevage: 30+ months on the lees in underground glass lined tanks

Other: Michel is a known pioneer of Muscadet. Often breaking the mold with his wine making style by keeping some of his wine up to 7 years on the lees

NOTES :

Muscadet is made from the extremely neutral Melon grapes. With the non-aromatic nature of this wine we're really in the world of three grapes: Chardonnay, Pinot Gris, and Melon-de-Bourgogne. There is a heavy reliance lees to add interest to this wine, and no oak presence (no vanilla, baking spice, etc) and no malolactic fermentation (no diacetyl--buttery smell). This would rule out Chardonnay and leave Pinot Gris and Melon. We look to the structure next which rules out Pinot Gris because of the acid and alcohol levels. This is Melon de Bourgogne.

Retail Price: \$35

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