



TASTING PACK WINE #40

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

A delicate, neutral nose. The fruits are tart and crisp green apple, pear and lemon. There are signs of white flowers, sourdough and old beer (lees), and no signs of malolactic fermentation. The palate is full of minerality, crushed sea shells and oyster shell. This wine shows no oak.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

This wine is non-aromatic wine. No fruit or florals jumping out at you immediately from the glass. After another moment you find lemon, some green apple...both underripe. There is also a delicate white flower note present but in a refined way that indicates to me there was some lees stirring. The mouthfeel gives a wonderful texture and roundness. There is a huge mineral streak with a wet stone and a saline quality on the palate.

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

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Domaine de La Pepiere

Cuvee: Gorges

Grape: Melon de Bourgogne

Country: France

Regions: Muscadet

Vintage: 2015

Alcohol: 12%

Elevage: Fermented in stainless steel with natural yeasts and aged sur lie in vat for 3.5 years before bottling in vats

Other: Fruit sourced from Michel Bregeon

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 on lees stirring 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: \$26

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