



TASTING PACK WINE #5

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Looking at the wine it is straw yellow, with a white meniscus. The nose has dried ripe grapefruit, with orange peel, red apple, and a bit of caraway/bell pepper/dried onion. The nose has a bit of spice and toast. Slight sourdough character here suggesting lees. There is a yellow wax bean/waxy texture in the midpalate. Spice, vanilla and toast are present on the finish.

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

Intensely aromatic, showing ripe green apple, pear, grapefruit, and hints of stone fruit. There are notable floral and herbal components. There is a broad texture on the palate possibly grape varietal and or lees and notes of vanilla and toast which suggest some oak influence.

Sweetness: Bone Dry
Tannin:
Alcohol: Medium Plus
Acid: Medium Plus
Oak: Slight New Oak

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Clos Floridene
Cuvee: Blanc
Grape: 55% Sauvignon Blanc
45% Semillon
Country: France
Regions: Bordeaux
Vintage: 2014

Alcohol: 12.5%
Elevage: 8 months in barrel (25% new)

Other: Frequent Lees Stirring

NOTES :

The combination of high acid, broad texture (Semillon, oak, lees), green herbal notes, and austerity point to an Old-World expression of a Sauvignon Blanc based wine. The presence of oak and the contribution of Semillon points away from New Zealand, and the austerity points away from California.

Retail Price: \$30

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In Our Element