



# TASTING PACK WINE #53

## TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Purple core, but see through. Driven by mineral and tart fruit. Tart red and black fruit, raspberries, blackberries, cranberries.

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## TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Fuller Purple. Loads of tart red fruit (raspberries, pomegranate, sour cherry), violets, granite, graphite, crushed stone. Very bright. Lifted notes to the fruit and florals.

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

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** G. Descombes

**Cuvee:**

**Grape:** Gamay

**Country:** France

**Regions:** Beaujolais Villages

**Vintage:** 2018

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**Alcohol:** 12.50%

**Elevage:** Cold semi-carbonic maceration

**Other:** Georges Descombes grew up working in the vineyard with his vigneron father and drinking the wines of their family friends, including the famed "Gang of Four" of Beaujolais, among which his family's wines were considered an unofficial fifth

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## NOTES :

Gamay is often purple and see through and is dominated with tart fruit. 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. Often when you taste great gamay you think this could be burgundy...but, you never taste great burgundy and think...this could be gamay. It's a little to straight forward, the aromas are compact and not ethereal, and the texture too angular.

Retail Price: \$24.00

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