



TASTING PACK WINE #6

TASTING NOTES BY: MASTER SOMMELIER MAX CAST

Moderate intensity of aroma with ripe yellow pear, fresh Meyer lemon, quince zest, golden delicious apple, and notes of honey and button mushroom (possibly signs of botrytis). The wine is dry, full-bodied, with an oily texture. There is phenolic bitterness as well.

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

Notes of ripe peach, lemon cream and apple. There is Chamomile-like floral quality, mushroom and wet wool notes with some possible botrytis from the notes of dried honey and ginger.

Sweetness: Dry
Tannin: Slight Phenolic Bitterness
Alcohol: Medium Plus
Acid: Medium
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Famille Hugel
Cuvee: Classic "Hugel"
Grape: Pinot Gris
Country: France
Regions: Alsace
Vintage: 2017

Alcohol: 14.5%
Elevage: No New Oak

Other: Slow, temperature controlled fermentations

NOTES :

Alsatian Pinot Gris is very different from its Italian counterpart Pinot Grigio; it is even slightly more aromatic. This could be confused with Marsanne/Roussanne blend from the Rhône, but those have slightly more lifted aromatics and are often aged in oak. Once you have narrowed down moderate aromatics, medium plus body, oily texture, medium acid, there are very few places to go, except Alsatian Pinot Grigio. A great blind tasting example that what is not there also can lead the way to a conclusion.

Retail Price: \$25

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In Our Element