



TASTING PACK

WINE #65

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Pale straw yellow with a hint of green hue. Medium plus viscosity. The nose is full of bruised pear, bruised white peach, sulfur/wool, honeysuckle, hint of ginger with possible botrytis. The palate has a hint of sweetness but it is perfectly balanced with the intense acidity. There is also a chalky numbing minerality on the palate.

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Pale straw with green highlights. Ripe orchard fruits with bruised/oxidized notes. Lemon and tangerine. Slight tropical fruit. Chamomile, dandelion, orange blossom, honeysuckle, lanolin. Wet stones. Mushroom.

Sweetness: Off-Dry
Tannin: N/A
Alcohol: Medium
Acid: High
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Huet Le Mont

Cuvee: N/A

Grape: Chenin Blanc

Country: France

Regions: Vouvray

Vintage: 2016

Alcohol: 14%

Elevage: Aged in large demi-muids

Other: Domaine Huet is an iconic Vouvray producer and lauded for making some of the world's most compelling white wines and sweet wines

NOTES :

Acidity can be masked by residual sugar, so assessing RS is critical. The herbal/dandelion note along with the lanolin and wet wool point away from Chablis. Oxidative notes point away from Riesling. The ripeness, bruised fruit, telltale wool, with chalk, as well as the off-dry/high-acid character screams chenin blanc

Retail Price: \$45.00

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