

TASTING PACK WINE #79

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

The wine has a purple core, but is see through. The nose is driven by mineral components and tart red fruits. The palate continues with tart red and black fruit, raspberries, blackberries, and cranberries. There is a slight bread dough note indicating lees and a hint of a bubblegum note which indicates some carbonic maceration.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

The wine is purple in color. The nose and palate has loads of tart red fruits - (raspberries, pomegranate, sour cherry - along with violets, granite, graphite, crushed stone. Very bright. Lifted notes to the fruit and florals in a way that indicates there may have been some carbonic maceration and a bit of a bready characteristic indicating lees.

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

SO... What IS IT?

old world or new? climate? grape? country? place

Miche Guignier beaujolais
Appellation d'Origine Protégée Mis en bouteille à la propriété par Les Améthystes 69430 Régnié-Durette - France Product of France

WINE DETAILS:

Winery:Michel GugnierCuvee:GamayGrape:GamayCountry:FranceRegions:BeaujolaisVintage:2018

Alcohol: 12.5%
Elevage: Semi-carbonic maceration and aged or the lees in vats
Other: Michel Gugnier is a 4th generation Winemaker in the village of Villié Morgon and has vines that are up to 70 years old

NOTES :

Gamay is often purple, see through and is dominated with tart red 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. 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. The lifted notes (signs of carbonic maceration) and the combination of structure, plus the lack of more earth driven notes, puts us square in Beaujolais and gamay.

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