



TASTING PACK WINE #99

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Aromas of marzipan, dried yellow apple which are lightly oxidized as well as some dried yellow flowers, the fruit is lean, dried, and slightly oxidized on the palate but the wine has a beautiful freshness to it. There is a hint of almond/lees character to the wine, there is also a savory cured lemon character on the palate.

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

Pale gold color of moderate concentration with notes of ripe red apple and lemon cream, slight floral character with baking spice, cinnamon and sourdough note with crushed stone minerality. There's some oak influence, offering texture and roundness on the palate.

Sweetness: Dry
Tannin: Medium
Alcohol: Medium Plus
Acid: Medium
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Domaine Faury
Cuvee: Saint-Joseph Blanc
Grape: 60% Marsanne, 40% Roussanne
Country: France
Regions: Rhone
Vintage: 2016

Alcohol: 13%
Elevage: Aged for 10 months on lees, 30% in 1-5 year old barrels, 70% in stainless steel
Other: Phillipe began the Domaine in 1979 and now works with his son Lionel who took the reins of the domaine in 2006

NOTES :

The oxidized but fresh style leads me to rhone white varieties - along with the dried floral character. The ripe, oxidized character would remind of Chenin Blanc, but the acidity is low, while the floral and oak character is not strong enough to take us to Viognier either. Our only other option for the Rhone valley without the wine being a Viognier leads us to Marsanne-Roussanne.

Retail Price: \$35

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In Our Element