

TASTING PACK Wine **#116**

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

A white wine - pale straw fading to light green. On the nose there is lime zest, ripe green apple, fresh peach and grapefruit pith. On the palate the wine has a green freshness to it - think of fresh green like grass and parsley. No oak. Lots of minerality like sheets of stone or wet pebbles.

TASTING NOTES BY: ADVANCED SOMMELIER WINN ROBERTON

Very little color, pale straw in the middle with a wide silver rim and pale green highlights. Intense nose of underripe citrus (lemon, grapefruit, gooseberry, blood orange), white peach, passion fruit, raw green pepper, cut grass, parsley and tarragon. Plenty of sheeting wet minerals.

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

SO... What IS IT?

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



WINE DETAILS:

Winery:Domaine Du NozayCuvee:Sauvignon BlancGrape:Sauvignon BlancCountry:FranceRegions:LoireVintage:2018

Alcohol: 13%
Elevage: aged in stainless steel barrels and in terracotta jars
Other: Nozay was established by Aubert de Villaine's nephew in 1971. By now fully organic and biodynamic the wines are seriously made on the outskirts of the

appellation

NOTES :

Like Riesling, Sauvignon Blanc announces itself with aromatics and acidity. The green notes put it in a class by itself. Think of the acidity as a smack followed by a slow decrescendo. There could be a bit of a cheesy affect from lees per the producer, but easy to confuse that for the mineral notes. A great way to identify Old World Sauvignon Blanc from New World Sauvignon Blanc is to note that the aromatics are far less tropical of Old World S.B. compared to New World examples.

Retail Price: \$36 Order at FLXProvisions.Com

In a world of uncertainty, we are: *In Our Element*