



# TASTING PACK WINE #117

## TASTING NOTES BY: MASTER SOMMELIER PASCALINE LEPELTIER

Clear brilliant white wine pale straw fading to light green, medium + meniscus, no sediment no gas, medium + viscosity. Medium + intensity nose mixing ripe gooseberry, fresh parsley, lime zest and a flinty note of sulfury reduction. Aeration gives more soft, sweet herbal notes, with more fainted kiwi and elderflower. In the palate the wine is ripe with a certain oiliness brought by lees, but keep a certain green freshness, with some celery salt. No oak. More herbal than fruity, finishing a little short because of probably a recent bottling. Potential finish is longer than what it tastes now.

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## TASTING NOTES BY: ADVANCED SOMMELIER CHRIS DILLMAN

Silver edged and very pale wine. The wine has bright acidity, grapefruit-dominated citrus fruits, and green herbal/vegetal character (bell pepper, fennel, celery) and a flintiness. This continues on the palate with the addition a slight cheese rind character coming through indicating some lees contact was used during the winemaking process. Some florality here as well - fresh blossoms. Minerality is very present here and no oak.

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**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:

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**Winery:** Thomas-Labaille

**Cuvee:** L'Athentique

**Grape:** Sauvignon Blanc

**Country:** France

**Regions:** Loire

**Vintage:** 2019

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**Alcohol:** 12%

**Elevage:** The wine is fermented with native yeasts in fiberglass and cement tanks, aged on its lees in stainless steel tanks for four to six months and bottled without filtration.

**Other:** Thomas-Labaille is now vinified by Jean-Paul Labaille following the winemaking of his father-in-law, a very good friend of Edmond Vatan - the Clos de la Néore is very close to most of Labaille's plots

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## NOTES:

From the Kimmeridgian marl of Chavignol, a dense and rich expression of sauvignon from a warm vintage, made in a more reductive way - thus the mix of ripe fruit, sulfury reduction without being too green. Chavignol will always have a broadness and more % than your usual Sancerre. If the fruit were candied and tropical edged, New Zealand would be the clear choice. If toasty new oak and yeasty lees aromas were present, Bordeaux or California would be correct. Barring all of these, France's Loire Valley is the only answer.

Retail Price: \$27

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