

TASTING PACK WINE #122

TASTING NOTES BY: MASTER SOMMELIER PASCALINE LEPELETIER

Clear brilliant medium intensity with a red core with dense pink rim, no sediment and no gas. Medium viscosity with no staining of the tears. Reductive nose - you need to aerate to reveal some red and blue wild berries - red cherry, blue berry, lingonberry, followed by some soft that basil, notes. Soft spice - black pepper. Finishing with earthy tons. Palate is more structured than expected, with more grippy tannins and reduction. The wine is still all about fresh and crunchy red and blue wild berries with a hint a of vegetal notes. Reduction seems to be a characteristic of the grape. No oak detected.

TASTING NOTES BY: ADVANCED SOMMELIER CHRIS DILLMAN

Pale red with an orangish edge - a peculiar appearance that bridges the gap between Red and Rosé. Ripe red fruits with a pepper and balsamic edge. Grippy and firm tannin reins the fruit in. Tangy, with the tart side of the fruits resonating on the finish.

Sweetness: Dry

Tannin: Medium
Alcohol: Medium
Acid: Medium Plus

Oak:

SO...
SHAT
IS IT?

old world or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Joseph Dorbon

Cuvee:

Grape: Trousseau
Country: France
Regions: Arbois
Vintage: 2017

Alcohol: 13%

Elevage: Aged in Stainless steel

Other: Joseph Dorbon is not really under the

radar as he is making wines in more austere way, especially the red from his vineyards north of Arbois. Decant them,

and recommend them to guests who

like alto-piemonte.

NOTES:

Trousseau is also a grape quite easy to spot on when you know, because of its reductive aromas and its slightly rustic tannins, while being still pale in color. Dorbon's use of stainless enhance this character. 2017 was a very tiny vintage with a lot of concentration, making this trousseau a bit more structured than usual.

Retail Price: \$35 Order at FLXProvisions.Com

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