



TASTING PACK WINE #127

TASTING NOTES BY: MASTER SOMMELIER DAVID KECK

Concentrated wine with thick tears and deep straw in color. The fruit is all ripe to overripe, peach, meyer lemon, and ripe anjou pear. There is a dusty minerality to the wine, and the texture is very rich and creamy. There is oak present, but not dominating the flavor profile. Savory herbs, thyme, tarragon, rosemary, and garrigue.

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

Pale golden color with medium plus color concentration and high tears. The fruit on the nose is of oxidative character, with notes of red apple, lemon and underripe apricot. Apple cider notes as well as white floral notes. Earthy mushroom quality, with notes of sourdough- indication of lees contact- and light notes of toast, baking spice and allspice, indicating some oak influence, backed by dusty, stoney minerality. On the palate, the wine is dry, full bodied, with medium acidity and high alcohol. It is textured, rich and oily.

Sweetness:	Dry
Tannin:	Phenolic Bitterness
Alcohol:	High
Acid:	Medium
Oak:	Present

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Domaine Chante Cigale

Cuvee: CDP Blanc

Grape: 21% Grenache Blanc, 21% Roussanne, 21% Bourbelenc, 21% Clairette, 16% Picpoul,

Country: France

Regions: Southern Rhone - Chateauneuf-du-Pape

Vintage: 2018

Alcohol: 14.2%

Elevage: Fermented in New Oak for 6 weeks and Aged in stainless steel. No malolactic fermentation

Other: Nothing It's uncommon to find Bourboulenc in a CDP Blanc

NOTES:

With CdP Blanc, it is all about the combination of indistinct varietal character (it is usually a blend of generally fairly neutral grapes), rich, ripe fruit, with high alcohol and moderate acidity, but no residual sugar. The light presence of oak rounds out the classic profile. CdP blanc is all about place and process. Another wine we should taste more and pair with savory white meat dishes (perfect for braised pork or chicken with cream sauces).

Retail Price: \$35

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In Our Element