



TASTING PACK WINE #134

TASTING NOTES BY: MASTER SOMMELIER GREG HARRINGTON

Medium yellow color. An explosion of fruit on the nose - tropical fruits, papaya, mango, pineapple, but also a vanilla creaminess. Ripe citrus as well - fresh Meyer lemon, pink grapefruit. Ripe and rich, but still fresh, on the palate with moderate acidity and moderate alcohol. Tart lemon and pear, with distinctive vanilla from some new French oak. Roasted almond, honey, ginger, white flowers.

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

Pale yellow with moderate concentration and medium tears. Lemon cured, ripe green apple with expressive floral note quality of yellow lilies and honeysuckle. Toast, cinnamon and caramel suggesting new oak aging with granitic, crushed stone minerality and mushroom. The palate is rich and textured with medium plus alcohol and medium acidity.

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

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Jean-Louis Chave Selections
Cuvee: Circa
Grape: 60% Roussanne 40% Marsanne
Country: France
Regions: Rhône Valley - Saint Joesph
Vintage: 2017

Alcohol: 14.5%
Elevage: Fermentation 100% in barrel. Aged in Barriques for 14 months.

Other: The Chave family has been have been Wine growers in the N. Rhone for over 16 generatiions. This is the only white Wine of theirs that come from granitic Soils. "Circa" was formerly named "Celeste".

NOTES:

Roussanne and Marsanne are native to Northern Rhone and are blended together to create the full bodied dry whites which are the most famed from the Hermitage AOP. The varietals are perfect opposites and each bringing something different to the table. Marsanne brings flavors of spice, peach, pear and body Roussanne provides the blend with acidity that lends this wine to aging and also helps to differentiate it from Viognier.

Retail Price: \$34
Order at FLXProvisions.com

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In Our Element