



TASTING PACK WINE #136

TASTING NOTES BY: MASTER SOMMELIER DAVID KECK

Clear, straw with secondary notes of copper and gold, medium plus tears. On the nose the wine has moderate intensity of orchard fruit, bruised apple, pear, and lemon curd. There is a light yellow floral component, touch of ginger, dried herbs, lees, cheese rind, and a touch of oxidation. Calcareous, clay minerality.

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

Pale straw with a copper hue, watery rim and medium plus tears. The nose it is quite expressive with notes of lemon cured, dried pineapple, and ripe peaches. Apple blossoms, white flowers, peanut shell with cheesy, creamy note suggesting some lees contact. White button mushroom and crushed stone minerality with no noticeable signs of oak aging. The palate is quite creamy, oily and textured with some noticeable sweetness, fuller bodied with noticeable alcohol, moderate acidity and phenolic bitterness.

Sweetness: Dry - Just Off Dry
Tannin: Phenolic Bitterness
Alcohol: Medium Plus
Acid: Medium
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Domaine Bechtold

Cuvee: Silberberg

Grape: Pinot Gris

Country: Alsace

Regions: France

Vintage: 2016

Alcohol: 13.5%

Elevage: Spontaneous malolactic fermentation
12 months aged on the lees in neutral
Barriques

Other: Jean-Marie Bechtold is the 4th generation
Wine maker of this domaine which
Gained biodynamic certification in 2016

NOTES :

Pinot Gris has a unique color, but it is really the richness of texture, neutrality of the aromatics, and the moderate acidity that lead to Alsatian PG and nowhere else. A hint of RS confirms the birthplace. Killer with Asian food, this producer makes a drier-than-average style with great use of skin contact and neutral oak.

Retail Price: \$24

Order at FLXProvisions.com

In a world of uncertainty, we are:

In Our Element