



# TASTING PACK WINE #139

## TASTING NOTES BY: MASTER SOMMELIER DAVID KECK

Ruby red core, consistent to the rim, very light staining of the moderate tears. The nose is all red fruit, raspberry, red currant, pomegranate. Calcareous, inorganic minerality with dried mushroom and turned potting soil. Red florals, light cinnamon and anise, iodine, dried herbs (thyme, oregano).

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

Ruby red color with light concentration, see through with light tears and no staining. On the nose you get quite a bit of reduction, burned match stick kind of thing. The fruit is fresh and underripe, red cherry, strawberry and red currant. Fresh roses, with black tea notes, mushroom, horse saddle, potting soil and forest floor minerality. Light vanilla and baking spice note indicating some new oak aging. Light bodied, lean, with medium tannins, medium plus acidity and moderate plus alcohol.

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<b>Sweetness:</b>	Dry
<b>Tannin:</b>	Medium
<b>Alcohol:</b>	Medium
<b>Acid:</b>	Medium Plus
<b>Oak:</b>	Present

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Domaine René Lequin- Colin

**Cuvee:** La Comme

**Grape:** Pinot Noir

**Country:** France

**Regions:** Burgundy - Santenay 1er Cru

**Vintage:** 2017

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**Alcohol:** 13.5%

**Elevage:** Fermented with native yeasts in neutral Barrique - 20% new barrels. Elevage Continues for 12 mo. Under the same Barrel program followed by 3 mo in Stainless steel

**Other:** The Lequin family have been winemakers In Santenay since 1673.

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## NOTES :

The tart, underripe, sour fruit leads combined with the pronounced higher acidity leads us to the old world almost immediately. The structure almost rules out the entirety of red wines in the old world, leaving Gamay and Pinot Noir. The lack of lifted notes (signs of carbonic maceration) and the combination of structure, and complexity with more secondary earth driven notes leads us to France and Pinot Noir. Oregon Pinot's will be riper and have far less pronounced earthiness. This is a super classic Burgundy, driven by red fruit, gentle oak, and intense calcareous minerality. Pair with lean meats and game-- Santenay is also still a beautiful appellation for value in Burgundy.

Retail Price: \$38

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