



TASTING PACK WINE #150

TASTING NOTES BY: MASTER SOMMELIER THOMAS PRICE

Pale yellow with medium concentration. Medium viscosity. The nose is clean and just ripe with moderate intensity. Yellow apple, pear, lemon peel, and orchard flowers. There is a distinct limestone minerality along with a crème fraiche note. Slight nuttiness (almonds, not oxidation). No evidence of new oak. Hints of savory herbs.

TASTING NOTES BY: F.L.X. TABLE'S DANIEL PENDLETON

This is a clear white wine with pale concentration of yellow with green and silver highlights. No sign of gas or sediment. Moderate tears. The nose is clean with moderate concentration of youthful aromas. Fruits are ripe yellow apple, green pear, white peach. White flowers, daisy. Straw, cheese rind, yogurt and cream indicating malo-lactic conversion. light flinty smoke. Toast, nutmeg, light vanilla. Almond and toasted hazelnuts indicating some new oak. White mushroom and river stones. Fruits are the same on the palate, but tarter. More cream and barrel toast notes with flintier mineral notes.

Sweetness: Dry
Tannin: N/A
Alcohol: Moderate
Acid: Moderate Plus
Oak: No evidence of new oak

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Domaine Olivier Merlin

Grape: Chardonnay

Country: France

Regions: Burgundy

Vintage: 2017

Alcohol: 13 %

Retail Price: \$ 29.00

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In a world of uncertainty, we are:

In Our Element