



# TASTING PACK WINE #152

## **TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES**

Medium gold, with high viscosity. High intensity, floral driven nose. Overripe apricots, mangos and peaches, with overripe yellow floral aromas. There is a slight minerality, and some vanilla, caramel and spice, indicating new oak usage. This wine is dry, but with ripe fruit.

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## **TASTING NOTES BY: F.L.X. TABLE'S JOSH CARLSEN**

This wine shows a pale gold with medium plus viscosity. On the nose there is a high intensity of ripe and over-ripe stone fruit (peach, apricot) with tropical notes and citrus (mandarin orange, grapefruit) and a strong floral component (citrus blossoms, honeysuckle, roses) with hints of lactic/dairy components. There is some roundness to the palate and baking spice notes that suggest oak aging – though not very much new oak, if any.

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**Sweetness:** Dry  
**Tannin:** N/A  
**Alcohol:** High  
**Acid:** Low to Medium  
**Oak:** Older Oak

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Yves Cuilleron

**Grape:** Viognier

**Country:** France

**Regions:** Rhone

**Vintage:** 2016

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**Alcohol:** 13 %

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Retail Price: \$ 25.00

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