



TASTING PACK WINE #176

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Slightly golden colored, with green notes. high viscosity. The starts with ripe fruits, bruised apple, pear and peach aromas, and a honey, saffron, ginger note. The wine shows yellow flowers, crushed rock, a touch of crushed bitter greens, and wet wool..

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

Showing straw/pale gold with hints of green with moderate concentration.
The nose is of moderate plus intensity. Ripe and bruised apple and pear with lemon and tangerine citrus as well as a hint of tropical fruit. There is a subtle cheese rind note. Citrus blossoms white flowers, chamomile, and dandelion greens, lanolin.

Sweetness: Off-Dry
Tannin: N/A
Alcohol: Medium
Acid: High
Oak: No evidence of new oak

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Domaine du Viking

Grape: Chenin Blanc

Country: France

Regions: Vouvray

Vintage: 2016

Alcohol: 13.5 %

Retail Price: \$ 23.00

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In a world of uncertainty, we are:

In Our Element