

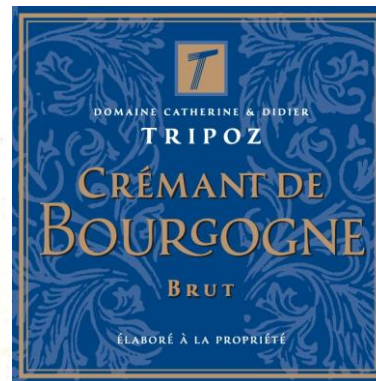
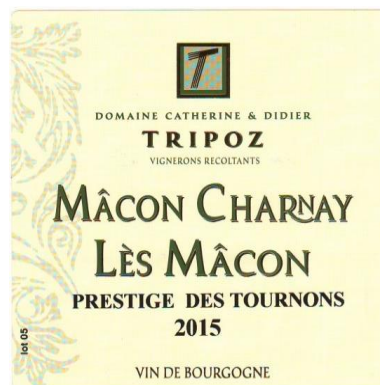
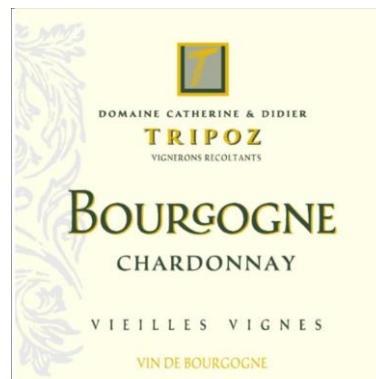
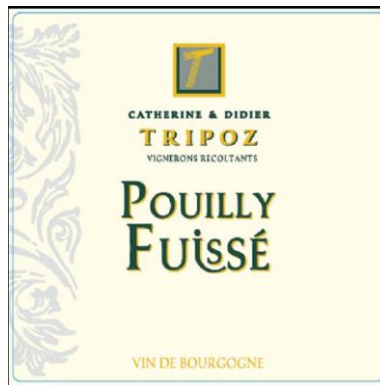


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Benchmark Domaine in Macon-les-Charnay area since 1989. Sustainable agriculture. Will be certified organic in 2 years. All estate grown and produced. Clay limestone soils.

Pouilly-Fuisse “Trois Vignes: From three different plots right under the rock of Vergisson. Vines are 48 years old on average. Sustainable agriculture, hand harvested at optimum ripeness, cold skin maceration, 70% stainless steel and 30% barrel fermented on its fine lees. Ageing for 11 months, with just a filtration prior to bottling. Bright gold in color, the nose exudes white flowers, pineapple, banana, and warm mineral tones, typical to this appellation. The palate is medium to full body, showing similar flavors as of the nose, with good unctuousity and viscosity, well balanced with more mineral notes and citrusy tropical fruit acidity, lengthy finish. This wine will take you in its arms and will not let go.

Bourgogne Chardonnay “Vieilles Vignes”: Vines planted between 1934 and 1959. Hand harvested, temperature controlled fermentation followed by 9 months of new oak barrel ageing on its regularly stirred fines lees. The wine is bottled after a light filtration. Pale yellow in color with hints of green, nose of green apples, pears, warm minerals, touch of banana, acacia flower, citrus, pineapple and vanilla. The attack is crisp and focused, the feel is firm concentration yet luscious on the palate, reminiscent of wines from the Saint-Veran and/or Pouilly-Vinzelles appellation. Fine example.

Macon-Charnay Cuvee Prestige des Tournons: Produced within the walls of the Clos des Tournons with unique clay limestone balanced soils, it is made from Chardonnay vines planted between 1959 and 1963. Chardonnay aromas from this plot are characterized by a slight touch of Muscat, typical for the wines of the Vire-Clesse appellation. Quite ripe on the palate with an unctuous feel to it, mineral and slight banana tones.

Cremant de Bourgogne: 100% estate grown Chardonnay, and made in the cellars. It remains “on lattes” for 9 months and disgorged 5 to 6 months before it is bottled with no added sugar (liqueur). Pale straw yellow with hints for transparent green in color, the wine shows super refined bubbles, a ripe nose of Chardonnay grape and white flowers. Complex on the palate, with a slight brioche – toast tone. Well balanced with delicate aromas of bitter orange in the finish.