

Tasting Notes for Wine Seminar #1: Terroir, Friday, June 5, 5-6 pm.

Since learning about wine is so much better when you're tasting it, Maxine has suggested that you may want to have a Chablis, Chardonnay from the Côte d'Or, and a Chardonnay from the Macône on hand to "taste along." Maxine herself will be tasting a delicious trio of whites that you can buy through the Alliance: a Maison Champy Cuvée Edme Bourgogne Blanc Chardonnay 2016, an Albert Bichot Chablis Chardonnay 2016, and a Domaine Ferret Pouilly-Fuisse 2016. Purchase this trio of wines from the Alliance for \$70, a discount of \$25 below suggested retail, and pick them up at Kamm House on May 30 or 31 from 2-4 pm. You will be invoiced for your order. Contact director@afportland.org to order.

Please do read through the tasting notes and keep them on hand for the seminar on June 5. And chill some delicious whites to taste along with Maxine.

Maison Champy Cuvée Edme Bourgogne Blanc Chardonnay 2016

[Chardonnay](#) from [Côte d'Or, Burgundy, France](#) right color, yellow gold with golden highlights. Beautiful aromatic intensity. The nose is rich and well opened, with notes of exotic fruits and white flowers, notes of caramel and vanilla on a background of toasted bread. Fresh on the palate, an opulent body, smooth and round. At the finish, a good aromatic persistence of the fruit, united with a good balance between the acidity and the roundness.

Wilfred Wong of [Wine.com](#) 90 points: The 2016 Maison Champy Bourgogne Chardonnay is a classic. This wine delivers ripe fruit and dried earth in its aromas and flavors. Pair it with a serving of rotisserie chicken in a wild mushroom sauce. (Tasted: October 2, 2019, San Francisco, CA)

Albert Bichot Chablis Chardonnay 2016

Located in Burgundy's Yonne department, the vineyards of the Chablis appellation stretch out in an approximately twenty-kilometer radius around the village of Chablis. The vines are planted on rather gentle slopes (5 to 20% gradient) which face various directions. Fresh and elegant on the nose with lemony and mineral nuances. Lovely overall harmony with remarkable power and length.

Wine Spectator WS90: This presents lush, featuring ample flavors of white peach and lemon verbena, with a hint of stone. Balanced, leaving a piquant citrus note on the finish. Drink now through 2023. 12,000 cases were made, and 1,000 cases were imported.

Wine Enthusiast: This warm, ripe Chablis has a hint of tangy texture along with intense white-fruit acidity. It is a delicious wine, still young, and will be better from 2018 onward.

Domaine Ferret Pouilly-Fuisse 2016

The Pouilly-Fuissé is a blend of the best vineyard parcels with 10- to 35-year-old vines from the Fuissé amphitheater of limestone and clay soils. Each parcel is vinified separately to ensure the finest expression of the fruit. Half the wine is fermented in enameled tanks and half in used oak barrels. Subtle notes include minerals, yellow fruits, flowers, fresh hazelnuts and spices, with an intense finish. The perfect equilibrium of this wine allows it to retain its vibrancy with age.

Wine Spectator WS92: A dense center shapes this solid white, featuring white peach, lemon and apple flavors that take on spice and mineral accents. Intense and long, with a lingering, tangy finish. Drink now through 2023.

Tasting Panel TP92: Crisp yet luscious with racy acidity and a rich mineral component; fresh, balanced, long, and lively in classic Chardonnay style.

Wine Enthusiast WE92: From a selection of parcels, this wine is packed with attractive fruit. Ripe apples, crisp citrus and a hint of rich yellow fruits come together to give a wine that is already delicious and refreshing.

Decanter D90: Classy, light-on-its-feet expression with tantalizing floral nose, tingling acidity and pretty saline and mineral seam through its fresh white fruit palate.