



The Daily Drinker

2017 Pinot Gris Rosé, Domaine Provenquière

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Wine Variety: The origins of Pinot Gris are lost in the depths of time, somewhere between the present day and the time of the Pinot family's origin, thought to be c. 2,000 years ago. (It is entirely possible that the original Pinot was domesticated from the wild.) There are a great many clones of Pinot covering all the colours possible in a grape, sometimes even on the same plant. Pinot Gris, as Pinot Beurot, is thought to have originated in Burgundy. As Fromenteau it appeared very early on to the north of Paris and, indeed, is still a permitted variety in Champagne. Hitherto, the vine was grown in Alsace under the name Tokay Pinot Gris until Hungary objected, saying that consumer confusion with its own Tokaji was inevitable.

Wine Region: The Languedoc in the Mediterranean south of the country produces a third of all France's wine, but very little of it is of AC quality. Named for the archaic language of the region - Occitan - this is where vines were first planted in France in 125BC.













Wine Producer: The domaine, based around a 15th century castle, is located near Béziers. The Robert family bought the estate in 1954 and now manage 155 hectares of vineyards spread over three communes. The property was once owned by Paul Teissonnière, counsellor to Napoleon III.

Single Bottle **£10.00**

member price: £9.00

Six Bottle Case **£60.00**

member price: £54.00

 Style: Dry White - fruity	 Grape Variety: Pinot Gris/Pinot Grigio	 Producer: Domaine Provenquière	 Serving Temperature: 8°C
 Alcohol Content: 12%	 Country: France	 Appellation: IGP Pays d'Oc	 Drink By: 2019
 Bottle Size: 75cl	 Region: Languedoc	 Colour: Still Rosé	 Food: Aperitif Canapés Salads

Tasting Notes:

This really is a wine you don't want to serve too cold. Pinot Gris is a variety with a great deal of character: a personality that becomes obfuscated if overly chilled. This is a really pale wine in the glass: a light golden salmon colour. I've let this warm to 15 degrees C or so (i.e. it's been out of the fridge for 40 minutes or thereabouts). It has a rich nose showing more than a little citrus character, especially orange. There's a hint of cold ferment in the wisp of pear drops, but I can also find scents of nut and peach and domestic red fruits. The palate is rich-but-dry and there's a texture like fine dusty earth across the tongue. Nuts reappear on the palate. Nice density here. And it's a decent long wine containing a fair bit of spice. It becomes piquant at the rear, with a chalky tackiness. At this temperature, it's very nice. NOT TOO COLD!!

#3wordtastingnote: dry, refreshing, spice

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