

2016 Tinon Szent Tamás Furmint

Tokaj, Hungary

Although born in the sweet wine appellation of Sainte-Croix-du-Mont in France, Samuel Tinon has chosen Tokaj as the best place to grow wine and raise his three children. He's also quick to remind us all that Tokaj was the favored drink and muse for Leo Tolstói, Pablo Néruda, Honoré de Balzac, Gustave Flaubert, Diderot, and Voltaire, so he's already in good company. As the first Frenchman to settle in Tokaj in the modern privatization era, he's also convinced that Tokaj possesses all the same greatness as Bordeaux, Champagne and Burgundy. For the past 500 years Tokaj has demonstrated distinctive terroirs, ideally suited grapes, and unique winemaking styles that according to Samuel, feels "privileged to be part of the active reconstruction of such a Great Wine area...the backbone of a very rich life." After consulting in Australia, Texas, Chile, Italy, traveling to the Jura and Jerez, and an additional 15 years just in Tokaj did he finally start his own production in 2000. What's so compelling about his approach to farming, winemaking and representing Tokaj as a whole is that according to Samuel, "it's hard to find a good balance between paradoxical parameters, like conservatism and modernity, action and inaction, convictions and doubts, choices with short/medium/long term, national and international. It is a permanent challenge with Nature and human relations. And it's full of discoveries." Keeping these sentiments in mind, his wines are among the most transportative, delicious and intellectual we've encountered. He also covers the entire range of traditional Tokaj from Dry Szamorodni, Sweet Szamorodni, Tokaji Aszú, and finally Eszencia. That said, what he makes in a given vintage is determined more by the conditions in the vineyard and the cellar than what the market wants. As Samuel says, "It is not I who is driving the wines, the wines are driving me!"

VINEYARDS

Setting up shop in the village of Olaszliska just north of the village of Tokaj near the banks of the famous Bodrog River, Samuel farms roughly 5 hectares in this area (Határi vineyard) and an additional couple of hectares on the slopes of Mt. Tokaj. The soils on Határi have a 15 million year old volcanic base (tuffa, obsidian), broken up limestone and clay. With 10,000 plants per hectare (90% Furmint, 10 % Hárslevelű), and some as old as 90 years, no herbicides or pesticides are used and no tractor usage. Everything is done by hand. As arguably the first classified vineyard appellation system in the world, there is over 500 years of trial and error at work in the region.



NOTES & PAIRINGS

Szent Tamás is one of the first Crus of Tokaj identified in 1991. The wine is 100% dry Furmint from 45-year old vines grown on red clay, rhyolite and zéolithe. Harvested by hand, it was directly pressed and put in Hungarian oak barrels for nine months. The great Szent Tamás terroir dominates, in this vintage, producing a wine with a strong personality. The nose is expressive with citrus notes and the palate is fresh, crisp and full of vivacity. Enjoy it with curries or creamy mushroom chicken or cheese, specially goat cheese.

ANALYTICS & PRONUNCIATION

PRODUCER: Tinon
APPELLATION: Tokaj
VINTAGE: 2016
GRAPE COMPOSITION: 100% Furmint
CLIMATE: Cool Continental
SOILS: Red clay, zeolite stones, rhyolite tuff
EXPOSURE: Southern
MACERATION & AGING: Fermented in oak
ALCOHOL: 12%
RESIDUAL SUGAR: 1.8 g/l
ACIDITY: 7.4 g/l



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