

An aerial photograph of a Tokaj wine region landscape. A river winds through a lush green valley, flanked by dense forests and rolling hills. In the distance, a small village with red-roofed houses is visible. The sky is a clear, pale blue.

SAMUEL
TINON

TOKAJ FINE WINES



Since 2000, Samuel Tinon has cultivated his vines without herbicides, without pesticides, without insecticides. Mainly with human energy and devotion. His wines are organic. And those made from botrytised grapes are with minimum added sulphur.

Samuel Tinon has a qualitative, authentic and committed approach to winemaking. He is constantly on the lookout for ways to explore and express the typicity, the excellence and the diversity of Tokaj's volcanic terroirs. He has been nominated best producer of the year (Paris, Le Louvre, *Grand Tasting 2006*).

Samuel was born in the cradle of the Bordeaux botrytised wines, a preparation for what would later become a life mission. Carrying the potential of this enchanting yet capricious fungus *Botrytis cinerea*, he

has been able to create wines of his imagination.

Since the beginning of his activity in Hungary, Samuel has invested in the identity of the wines of Tokaj, in the Aszús, the genetic fingerprint of Tokaj, the Great Tokaj Sweet Wine*.

With his sweet and dry Szamorodni, the latter an exceptional fruit of his know-how, Samuel is respected as one of the best producers of Tokaj.

More recently, in 2012, Samuel started producing dry white wines, blends and single vineyard Furmint made from non-botrytised grapes. This range is composed of dry white wines with beautiful acidity, aromatic palettes and exceptional structures. These wines add to the modern image of Tokaj.

Welcome to Hungary!

* Described as "Wine of Kings, King of Wines" by Louis XIV

TOKAJ TERROIR

Beautiful natural assets

In the northeastern part of Hungary, right in the centre of Europe, the 5000 hectares of vineyards of Tokaj spread along the slopes of the Zemplén mountains, on the foothills of the Carpathians. The volcanos active here 15 to 9 million years ago gave the soil an impressive diversity of rocks and sands (clay, tuff and loess).

This unique terroir with its perfect slope (20 to 40 %) and south-facing orientation gives the wines their amazing richness, complexity and minerality.

Travelling through centuries

Designated by the Royal Decree of 1737, the production area of Tokaj has the oldest declaration of

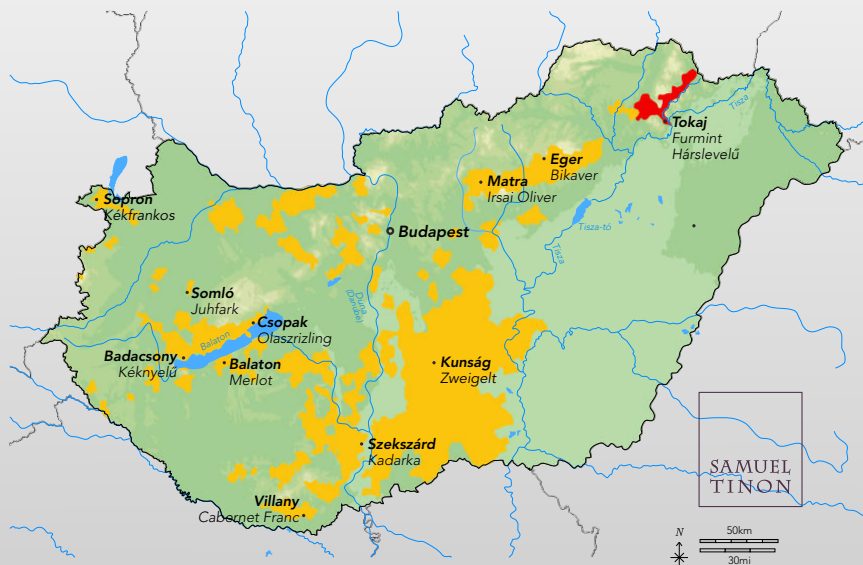
origin in the world. During the 18th and the 19th centuries, the wine was served at the royal courts. It was a highly prestigious wine loved by kings and tsars.

Rebirth

The massive and poor wine production ruled by the Soviets for 40 years after WW II muzzled the region. Freed from these giant state cooperatives *-borkombinát-* since 1990, Tokaj again welcomes new wineries founded on quality and excellence which unfold the potential of the terroir, offering great diversity, from dry to fine sweet wines.

Since 2002, the Tokaj Wine Region Historic Cultural Landscape has been listed as a UNESCO World Heritage.

HUNGARIAN VINEYARDS & GRAPE VARIETIES



"Tokay, the most concentrated of all, seems to capture more than any other the romance of wine. Even Champagne cannot quite approach this golden aristocrat, once guarded by an entire troop of Cossacks for the table of Catherine the Great. The most superb Trockenbeerenauslese Rhine or Mosel, or the Château d'Yquem of the greatest year, will lack at least one of the elements that ennoble Tokay. Voltaire said of it: "This wine invigorates every fiber of the brain and brings forth an enchanting sparkle of wit and good cheer from the depth of the soul.""

Alexis Lichine (1967) *Alexis Lichine's encyclopaedia of wines and spirits.* ed. Cassell.

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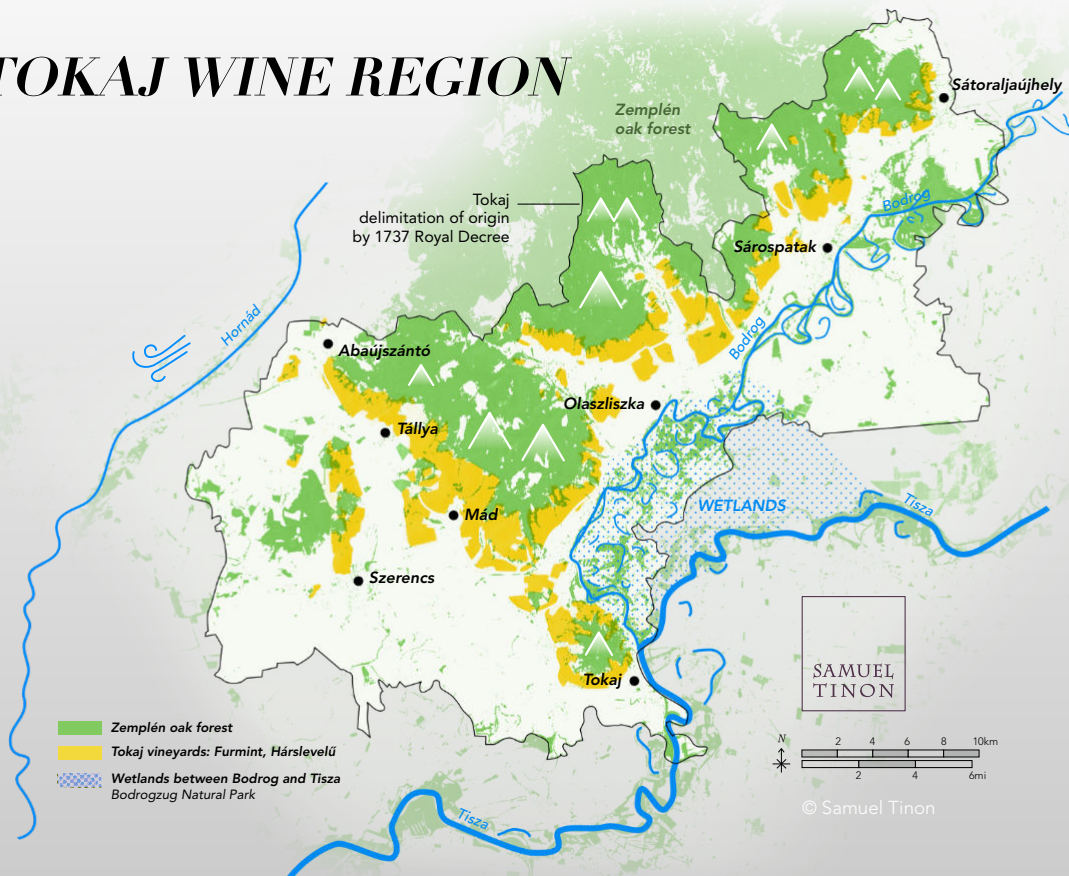
TOKAJ WINE REGION



Furmint



Hárslevelű





SAMUEL TINON

Samuel Tinon was born in Bordeaux in 1969 and grew up on the family estate in Sainte-Croix du Mont. He graduated in viticulture and oenology in 1989 before travelling the world as a flying winemaker in Australia, Texas, Chile, Italy...

He came to Tokaj in 1991 and worked for several wineries. Later, he settled in Olaszliszka with his wife, Mathilde Hulot, and their three sons. He started producing his own wine in 2000, inspired by the tremendous terroir and potential of the region that he had already experimented with for years.

He is highly active in the *Confrérie de Tokaj* which works to confirm the reputation of the Tokaj wines throughout the world.

The terroir interpreter

This demanding and diligent winemaker specialized in organic wines continuously looks for better expressions of the varieties and the soils, using the knowledge of the ancient local know-how combined with his international experience to understand the treasures of this unique wine region.





RARE WINES

Magical noble rot

Tokaj's special microclimate is influenced by the two rivers, the Bodrog and Tisza, which border a damp natural reserve called the Bodrogeköz. The mist emerging in the early mornings from this exceptional humid place helps the *Botrytis cinerea*, the noble rot, to develop on the ripe grapes during the autumn.

The berries are picked from the vine one by one or by bunches and give special wines that age from three to six years in Hungarian oak barrels.

Combining landscape & handcraft

The Tokaj vineyards are built on two levels: the vineyards on the ground and the cellars underground. The cellars have a specific microclimate: cool, humid and quiet. The wines develop their unique aromas and complexity in these special conditions.

Microbial landscape

- **Black mould:** *Zasmidium cellare* (see p.10-11)
- **Flor yeast:** *Saccharomyces cerevisiae* var. *beticus*, *Saccharomyces cerevisiae* var. *cheresiensis*, *Saccharomyces cerevisiae* var. *montuliensis* and *Saccharomyces cerevisiae* var. *rouxii* (see p.10 and p.17)
- **Noble rot:** *Botrytis cinerea* (see p.12-13)



THE CELLARS

An underground treasure

Szamorodni and Tokaji Aszú are aged wines *par excellence*. The successive fermentations give the wines most of their characteristics. These wines are aged in full barrels with a glass stopper leaving the wine in contact with the ambient cellar environment at all time as they are looked after throughout the year to ensure their positive evolution. The wines in Samuel's cellar stay a minimum three years in barrels. In the traditional cellars the temperature -around 12°C- never changes and the humidity is very high -up to 90 %. Wines age and build up their complex aromatic composition here. During the time in the cellar, the wine, the air and the *Zasmidium cellare* work together to compose the typical aromas of Tokaj. *Zasmidium cellare* (formerly *Cladosporium cellare*) is a thin layer of smooth and compact mould that envelopes the cellar walls. First it is white, then it turns grey before becoming completely black and thick: the black mould.

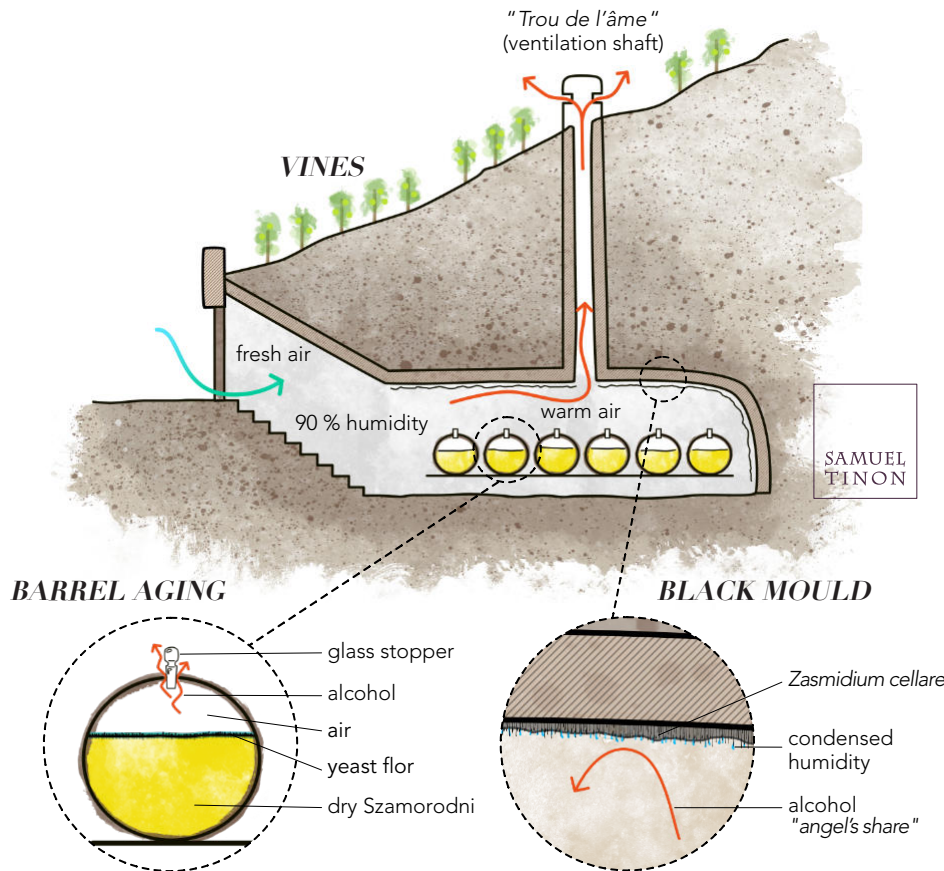
The perfect place

The underground cellars are lined with bricks or carved into tuff. The deep darkness has no noise, no smells, no light. The perfect place to transform wines into exceptional sensorial experiences.



DRY SZAMORODNI AGING CELLAR

© Samuel Tinon



THAT KEY FUNGUS

***Botrytis cinerea* - friend or foe**

Born in Bordeaux and now working in Tokaj, the true homes of botrytised wines, Samuel was destined to explore the potential of this magical but unpredictable fungus *Botrytis cinerea*. He delights in shaping wines in his own style. Inspired by Alexandre de Lur Saluces, former manager, chairman and CEO of the emblematic Château d'Yquem, and now in Château de Fargues in France, Samuel produces, among others, great sweet wines in the Tokaj region.

Over-ripening

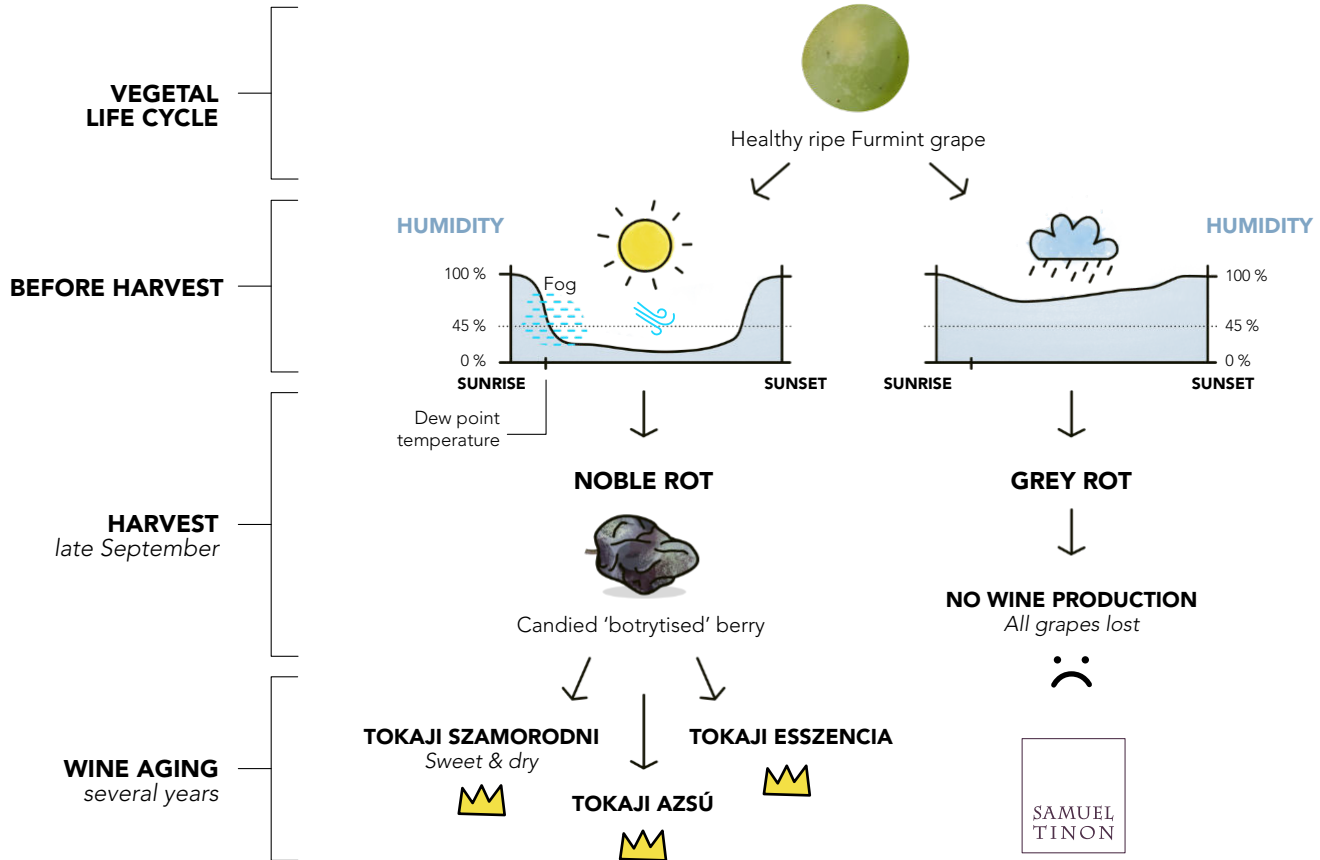
As soon as the ripening stage of the grapes passes, we enter the over-ripening stage. This can take place with or without fungal development on the grape. The most famous examples of naturally sweet wines from over ripe berries with noble rot are in Sauternes, France, and Tokaj, Hungary. The fungus responsible is the same as that of

grey rot (*Botrytis cinerea*) but obtained under different conditions. For the noble rot to develop, slightly humid, often foggy autumn mornings (caused by bodies of water near the vineyards) are needed followed by warm, sunny, breezy days. The temperature falls to its lowest around dawn, to below the dew point, and water condenses on the grapes. The fog evaporates as temperatures rise. When these conditions allow *Botrytis* to infect the centre of the ripe bunch, the perfect state is established and there is no longer any need for moisture but rather for a dry wind to desiccate the grapes and thus concentrate the sugars. The fungus grows under the skin of the fruit, causing further water loss and, consequently, an increase in the concentration of sugars. Harvesting is done by selecting the bunches, berry by berry where necessary, on successive passages through the vineyards ("trie").



THE BOTRYTIS EFFECT

© Samuel Tinon



Traditional cork
sealed with
natural beeswax

almond
dried apricot
exotic fruits
spices
candied fruit



TOKAJI ASZÚ

50cl 90 % Furmint - 10 % Hárslevelű Sweet white

The unique emblem of Tokaj

For the Great Tokaj Sweet Wine, the botrytised grapes, called aszú berries, are picked one by one and kept in 25 kg baskets (in Hungarian: *puttony*, which gives its name to the unit of measurement *Puttonyos*). The berries are macerated in a dry base wine for more than a month before undergoing a minimum of three years of aging in Hungarian oak barrels, and often much longer. This process gives the wine its sumptuous complexity expressed by the high sugar content and the great acidity of the fruit. Samuel Tinon makes Aszú wines that combine a great balance between controlled oxidation and exalting aromatic expression.

Wine tasting note

Tokaji Aszú offers a concert of aromas, a whirl of fresh and dried fruits together with spices, finishing with wonderful length.

The vibrant finale leaves a poignant emotion.

Traditional cork
sealed with
natural beeswax

dry apricot
chestnut honey
orange zest
caramel cream
marzipan



TOKAJI ESSZENCIA

50cl 90 % Furmint - 10 % Hárslevelű Sweet white

A mythical nectar

Esszencia is a partially fermented aszú grape juice that allows the original aromas of these rare berries to be preserved.

The Esszencias of Tokaj were reserved for kings, tsars and emperors until the end of the 20th century. Still today they remain an exclusive elixir of Tokaj. Samuel Tinon has produced a limited number of bottles since his first vintage.

Wine tasting note

A deep, sober and dark color with an old golden reflection that tends to reddish with time.

Nose of dried and candied fruits, orange zest, crème brûlée, caramel cream, marzipan.

Mouth of great composition, magical balance between sugars and acids which provides support for the most extraordinary flavours.

TOKAJI SWEET SZAMORODNI

50cl 90 % Furmint - 10 % Hárslevelű Sweet white

Enter the world of Tokaj

In Polish, Szamorodni means "as it comes". Tokaji Sweet Szamorodni is an elegant and light wine offering a superb balance. For this light version of the Great Tokaj Sweet Wine, the grapes are harvested in clusters, which means that the whole bunches (with healthy, over-ripe and noble rot botrytised grapes) are selected. This wine is an excellent step to understanding the complexity and the very distinctive style of Tokaj wines.

Wine tasting note

A beautiful light gold color.

The nose offers an exceptional evolving complexity of yellow and exotic fruits, vanilla and honey.

In the mouth, a straight forward attack with fruits and honey flavours and a very strong and pleasant acidic background.

Traditional cork
sealed with
natural beeswax

vanilla
acacia honey
exotic fruits
banana
avocado



TOKAJI DRY SZAMORODNI

50cl 90 % Furmint -10 % Hárslevelű Dry white

The exclusive wine under veil

Tokaji Dry Szamorodni expresses the huge potential of the great dry wines aged under veil. It may be the Great Tokaj Dry Wine known for centuries in Poland and northern European countries. Probably the only dry wine crafted by *Botrytis*. Once its fermentation is complete, the wine ages under a veil of yeasts that protects it and also contributes a great palette of aromas. For three to six years, the wine will develop in a high risk situation that allows it to acquire its specific tertiary aromas that are very close to those of Spanish sherry or *vin jaune* from Jura.

Wine tasting note

Lovely Tokaj colour with pale and white reflects. Notes of dried fruits and spices, powerful attack, infinite length, complexity of texture and addictive bitterness.

Traditional cork
sealed with
natural beeswax



apple
curry
dry fruits
walnuts
spices





DRY SINGLE- VINEYARD WINES

The shades of the terroir

426 different single vineyards -*dűlő* in Hungarian- are registered in the appellation decree of 5000 ha. This shows the potential of the area. Inside this incredibly rich patchwork, Samuel explores and selects the most promising places for grapes to make his dry wines through a short vinification process to reveal the specificities of these distinguished parcels.

These dry Furmint wines are meant to be snapshots of these different *dűlő*. Harvested in September and presented in April, these wines have had very little intervention and express the purity and the distinctive fingerprints of the volcanic vineyards.



HATÁRI

75cl 100 % Furmint Dry white

The hundred-year-old vines of Határi are a perfect example of the wisdom and robustness gained over time. The vines give only a small number of bunches, but they are exceedingly high quality. The parcel is the oldest and steepest Furmint plantation in Olaszliszka, indeed in the whole appellation, so it represents genetic heritage of great value.

Wine tasting note

The color is warm yellow.

The nose is shy and needs time to open. It is the perfect link between white and yellow flowers like daisies and also navigates between fresh cut and dried chamomile.

The mouth is structured. One can feel the combination of the endurance of the plant and the strength of the ground which give this wine its originality.



KÁSÁS

75cl 100 % Furmint Dry white

Kásás is a relatively flat vineyard located in the bottom of a small valley in Olaszliszka: perfect conditions to develop grapes with vibrant acidity and bite. The continental climate is buffered here, sheltered from heat and winds. The tuff soil has a high filterability and presents numerous volcanic rocks rich in silica.

Wine tasting note

The Cru Kásás reflects an almost white to a light lemon hue.

Lively nose expressing citrus notes recalling iodine. One can feel the pleasant cool breeze of a sunny winter day. Far from being icy, it is rather refreshing with delicate white flower aromas.

The palate is balanced and sharp with an elegant but delicate structure. Offering a well balanced acid-bitter perception, this wine fills the mouth without ever saturating it.



Screw cap

floral
fruity
pêche de vigne
melon
hot sand



MEGYER

75cl 100 % Furmint Dry white

Megyer is probably where Tokaj's first estate started producing wine. Situated in Sarospatak on a perfectly south facing slope peaking at 20 % in its upper part, it benefits from a slightly red volcanic soil which leads to the highly characteristic, complex and intense aromatics of this Cru.

Wine tasting note

Light yellow in colour with a veil of silk that does not alter the clarity of this crystal clear wine.

A prosperous and reassuring nose balanced with non-insisting yellow flower aromas and white fresh fruits, *pêche de vigne*, and a hint of almond.

A silky and generous mouthfeel with a fine backbone structure. An enveloping wine with good aging potential.

Screw cap

citrus
white peach
apple
iodine
honey



BIRTOK

75cl 100 % Furmint blend Dry white

A tasty blend of dűlő

Birtok is the Hungarian word for estate. In wine language this means the perfect blend from different parcels (*dűlő*). Produced with the greatest care, this wine offers a balanced and elegant Furmint blend with great typicity.

Wine tasting note

Pale yellow in color.

Fresh and frank nose, an armful of freshly cut wildflowers accompanied by a delicate smell of white and gold stones which underline the volcanic character of the soils.

A powerful and a long structured palate that offers a complex aromatic palette of mineral and varietal flavours characteristic of Tokaj.

TOKAJ BLANC

75cl 100 % Hárslevelű blend Semi-dry white

A smooth introduction

Tokaj Blanc is an exclusive product from the terroir of Olaszliszka in the centre of the Tokaj region. This charming village blend is a light and easy wine with a touch of residual sugar which rounds off the acidity nicely.

Wine tasting note

Yellow color tending towards red flowers and petals. Elegant floral and fruity nose, yet massive and sharp. A friendly wine that conquers all the palates it touches.





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Photo credits

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