

2021 Tinon Megyer 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 Neruda, 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

Overlooking the city of Sárospatak on Megyer Hill, it's hard to miss this site. Planted in deep red soil at the foot of Tengerszem aka The Eye of Sea. This was a former quarry turned lake and subsequent nature preserve. An iconic place in Tokaj. 22 miles north of the village of Tokaj, this represents the northern face of Furmint and certainly offers some commentary on climate change. Hand harvested and directly pressed in Hungarian oak, it spent 9 months on the lees. Nearly double digit total acidity backed by only a few grams of residual sugar, this is a pungent and powerful look at Furmint. In some vintages, alcohol can hit far above this 12% and closer to 15% while still in perfect balance.

ANALYTICS & PRONUNCIATION

PRODUCER: Tinon
APPELLATION: Tokaj
GRAPE COMPOSITION: 100% Furmint
CLIMATE: Cool Continental
SOILS: Red soil
EXPOSURE: Southern
ALCOHOL: 12.7%
RESIDUAL SUGAR: 2.2 g/l
ACIDITY: 9.18 g/l



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