

2009 Royal Tokaji Furmint

WHO: Royal Tokaji WHAT: Furmint

WHERE: Tokaj, Hungary

WHEN: 2009

This wine has aromas of hay, straw, and a pleasant, yeasty, light fruit and floral suggestion, like flowers in a haymow. After a lighting attack of sweetness on the palate, the wine turns dry, and the body grows toward medium weight. It pairs nicely with light main courses such as chicken and lakefish; in my memories I drink it with sautéed native Zander fish. Recommended. BSE

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