

WINE TASTING

By Sommelier Alain Ségelle



*« Plus qu'une boisson, le vin est avant tout une rencontre,
un contact recherché par l'amateur, une initiation pour le novice, un art pour l'œnophile. »*

ESSEC Conference on Extreme Events in Finance
at Royaumont Abbey - December 16, 2014

WINE TASTING BY SOMMELIER ALAIN SÉGELLE



CHAMPAGNE - Lamblot brut “premier cru”

Wine tasting note by Alain Ségelle :

Very tiny and continuous bubbles with fine creamy foam; regular stick of bubbles and cord/cordon well supplied. Dressed with a fine gold-yellow tint with very pretty luminous glints. Very nice brilliance and limpidity.

Fresh and pleasant nose. Aromas with flowery predominant smells, docilely evolutive on discreet odours of skiff fruit: hazelnuts, almonds blended with fine cereal smells, or even from bakery. Fine aromatic constancy of a very kind freshness and fine mineral smell.

Mouth with an amiable and fresh attack. Pleasant vivacity rounded with fine and elegant foam, present but not invasive, lightly carbonic. Agreeable flavours which remember at first notes of fruit to cut with a knife: apples, kiwis... Then we will find as well same aromatic references than by olfaction. Fresh stuff, light appearance, floating but present and endowed with a discerning gusto-tactile continuation to end with a clean/tidy finale, refreshing without bitter taste.

Excellent Champagne for aperitif and for courtesy, preamble to good or even more great and convivial events,... but it may equally be married with nice white fishes, but also creamy poulardes - fatted chickens - as well with a very nice and fresh creamy cheese board: Chaource, Brillat-Savarin, Pierre-Robert, fresh Soumaintrain.

To be served lightly cold but not chilled, about 9°C.

Time of care: from now to 3 - 4 years in a fresh cellar.



About the domain:

Website: www.champagne-lamblot.fr

E-mail: contact@champagne-lamblot.fr

WINE TASTING BY SOMMELIER ALAIN SÉGELLE



CHABLIS 1^{er} Cru - Domaine Chevallier « Montmains » 2013

Wine tasting note by Alain Ségelle:

Very nice dress with a clear green-golden yellow tint. Great glints, luminous, scintillating, finely tinted pale green-gold. Nice limpidity.

Nose provided of a very pretty mineral expression and well flowered, right Chablis typical style: symbol of freshness, frankness and purity... with very flesh and alive aromas which are matched with flowery and vegetal odours: citrus fruits; but also some other notes still a bit shy, reserved, so much mineral than spicy, but very spring-like.

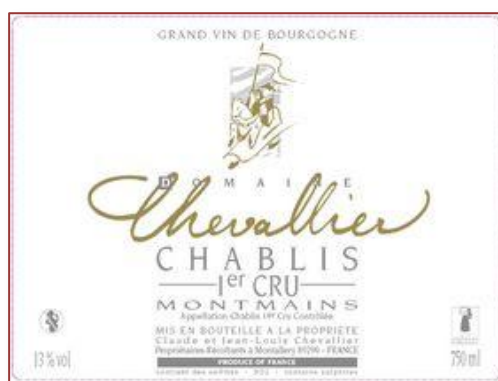
Mouth provided of a very fine and nice attack, amiable, serene, refreshing and nevertheless very tasty. Exquisite savours with mineral elegance and with a jealously good continuation, including as much flowery notes as other odours finely infused.

Mouth of a wonderful tonality and also very promising, even if with, we can already tease easily shell-fishes, scallops, frog legs, but also grey sea breams, small turbot, brills and other Dover soles.

Happy length with much more pleasure for several years ahead.

To be served lightly cold but not chilled, about 10°C.

Time of care: from now to 8 - 10 years and more in a fresh cellar.



About the domain:

Website: www.domaine-chevallier-claude.php

E-mail: domaine.chevallier.chablis@wanadoo.fr

WINE TASTING BY SOMMELIER ALAIN SÉGELLE



RASTEAU - Domaine des Coteaux des Travers « Prestige » 2010

Wine tasting note by Alain Ségelle:

Wine from organic grapes, certified by FR-BIO-01

Pretty nice dress with red ruby garnet carmine tint.

Pleasant and fleshly deepness for a fine and constant relief.

Good limpidity and luminosity.

Very pleasant nose, offering exquisite fruity smells, finely “grape jelly”. Good odours very sunny nevertheless well mastered, sin excess or heaviness. Discreet “leathered” touches and fine spices.

Mouth provided of a fine and regular attack. Amiable and fleshly deepness, finely and covered wine-flavoured.

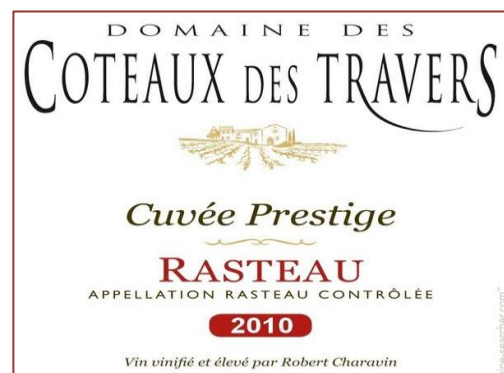
Tubby gentle savours well promising and to marry easily with good odorous cooking for Rhone Valley or by provencal style as very other cosmopolitan too.

Pleasant finale.

Nice wine to serve just “chambré” - less than room temperature: 16-17°C

Wine with a good frankness of taste and to marry it with pretty odorous and organic cooking food; and thus ideal with a good “ratatouille” and veal stew “sauté de veau”, navarin lamb of Alpilles of from Pre-Alps, with a good handful of red candied peppers.

Time of care: from now to 7 years and more in a nice fresh cellar.



About the domain:

Website: www.coteaux-des-travers.com

E-mail: coteaux-des-travers@rasteau.fr

WINE TASTING BY SOMMELIER ALAIN SÉGELLE



COTES DE BOURG - Chateau Tayac - Grande cuvée « Les Terrasses » 2009

Wine tasting note by Alain Ségelle:

Very nice dress well provided with red ruby garnet tint, dark-red. Ample and fleshly deepness for a well tempered relief. Nice limpidity and luminosity.

Nose with a great aromatic fullness, evoking in first part a well succulent compote or purée of very greedy fruit, before to let yourself fascinate by more purebred smells in combination with nice and noble odours: leather and liquorice, truffles, cloves, cocoa and oaky moss - in the next ten years and more - over a discreet grain of mocha and chocolate cake filled with red fruit purée.

Mouth provided of a very good temperament.

Fleshly attack. pretty deepness which dress nice and proud tannins well polished (round).

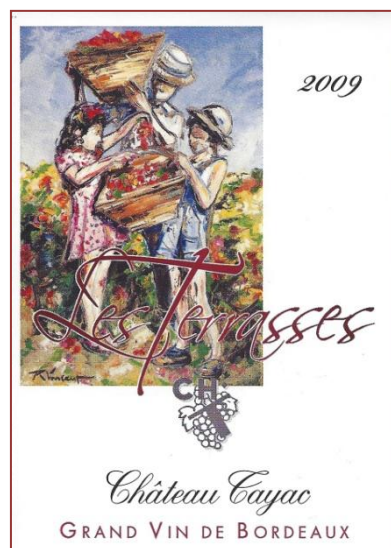
For a such nice style of bodied-wine, we would quickly like to discover its beautiful courteousness; but only the most patients will be rewarded for a double reason so much its signature is marvellous and still truely promising.

And, if there's no sumptuous beef rib - from great race: Bazas or "Blonde d'Aquitaine" - it will be predisposed to a long life/care.

Nice wine to serve just "chambré" - T° 17 to 19°C -or according to the age of consumption.

Great finale. Wine from a great well-made furniture !

Time of care : from 5 to 20 years and more, aged in a very nice fresh cellar.



About the domain:

Website: www.chateau-tayac.fr

E-mail: tayac-saturny@wanadoo.fr

WINE TASTING BY SOMMELIER ALAIN SÉGELLE



LANGUEDOC PEZENAS - « Villa Tempora L'Ange Vin » 2011

Wine tasting note by Alain Ségelle:

Wine from organic grapes, certified by FR-BIO-01

Very nice dress with a red ruby carmine garnet tint, dark-red.

Beautiful and fleshly deepness for a relief of generous thickness.

Nice limpidity and luminosity.

Great nose of matured fruit, tomatoes, hot red peppers, and deliciously completed by smells of aubergines and aromatic herbs which will carry yourself out and will give you straight on craving of Mediterranean cooking of from Languedoc style well as nice images of holidays. Then come odours much steady of roasted or grilled red meat. *An Angel goes on... !*

Mouth is with an attack seriously good, with nice form and deepness.

Remarkable savours, *even if the Angel isn't ready to appear...* but in other hand and after a good maturation and slow evolution in very good cellar, it would become a pretty "*jesus in velvet trousers*" that it would melt in your throat.

Tannins will be constantly evolving to become longer and milder.

A friendly advice for enlightened and patient amateurs and fond of good meals: such nice "*sacred*" moments to spend and share with some ones.

Nice wine to be served just "*chambré*" - not over the room temperature 17°C.

Time of care : from 2 to 8 years and more in a nice fresh cellar.



About the domain:

Website: www.villatempora.com

E-mail: contact@villatempora.com

WINE TASTING BY SOMMELIER ALAIN SÉGELLE



BIOGRAPHY

ALAIN SÉGELLE

Along his 40 year career, Alain Ségelle occupied many positions in the wine business: sommelier in most famous French restaurants, technical adviser for wine producers and wine brokers, consultant in œnologie and lecturer. Alain Ségelle was nominated *Best young sommelier in Paris* (1978) and *Best nose of Europe* (1988). He also created a center of continuing education in œnologie in Paris and various centers around the world.

He is the author of many videos and books such as « *Le vin et la dégustation* » and « *Le vin: mode d'emploi* » about organic culture.

« *Plus qu'une boisson, le vin est avant tout une rencontre, un contact recherché par l'amateur, une initiation pour le novice, un art pour l'œnophile.* »
by Alain Ségelle (Novembre 1981).



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