



Champagnes & Châteaux

QUALITY SINCE 1989

TOKAJI ESZENCIA 2007 DISZNÓKÖ DORGÓ VINEYARD

The Tokaj Dorgó Vineyard is a selection specifically made for Champagnes and Châteaux by Disznókő's team led by winemaker László Mészáros. Dorgó vineyard is located in a beautiful setting at the southern approaches of the Tokaj wine region, in the South-West facing slopes.

Mostly planted by furmint grapes on volcanic soil between 150 and 200 metres of elevation. Dorgó has volcanic clay soil, on rhyolite bed rock. In the upper zones the soils are mixed with the rocks.

Grape: 100% Furmint

Vineyard & Vinification Note:

Soil Rocks, Clay

Age of vines (avg.) 20 years

Area 150 ha

Eszencia is unequalled. It is a real concentration of aromas coming from the aszu grapes. The juice runs off naturally by gravity at the bottom of the vat. This nectar produces Eszencia. The fermentation of this juice in large vats is extremely long given the very high sugar level. It is a concentrated the juice of aszu which flows by gravity to the bottom of containers during storage. The fermentation of the juice is extremely long because the density of sugar is very high

Ageing For many years in cellared-glass barrels.

Tasting Note: A deep gold colour with a lot of finesse and elegance on the nose: toffee, green tea, herbal aromas, wildflower honey, candied fruits. The palate is super rich, with caramel, honey, toffee notes, amazingly creamy and mouth-filling texture. Very pure. The after taste gives the reminiscence of herbal tea, candies, fine aged cognac and cafe latte.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk



Cont'd:

James Suckling:

Only 1% alcohol here. This is nectar and it's making a point with its Arabic dates, saffron, sulfured dried apricot, licorice syrup, brown sugar and sweet papaya. Thick and black honey-like on the palate. "Painfully" concentrated with natural acidity balancing it out. Find a spoon to drink and chew. An unworldly Eszencia, and a wine you should try at least once before you die. Point made! Pull out the cork to enjoy a small sip every day or hold on to this. **98 Points, June 2022**

Wine Spectator:

This unctuous dessert wine melts in your mouth like cotton candy, rippling with flavors of pineapple upside-down cake, rhubarb pie filling, marmalade, and accents of toffee and cumin, a minerally tang of iodine echoing on the long, lasting finish. Drink now through 2030. 76 cases made. **95 Points, Alison Napjus, web only 2018**

Food Pairing:

Far more than a simple dessert wine. Enjoyable on its own of course, but with a surprising range of dishes too. Great paired with white meat with creamy sauces, venison with almond sauce, poultry with orange/cranberry sauces. Also excellent with fish, like smoked salmon marinated in red pepper, with seafood and with refined spicy and fusion dishes. A superb accompaniment to mature salty hard or blue cheeses – like Roquefort. Simply with fruits (apricot, pears or fruit salads) or fruit-based dessert (e.g. apricot tart). A natural choice instead of a dessert or to sip next to a quality cigar. Ideally enjoyed cool (11- 13°C). After opening, it retains its freshness for at least a week in the fridge