

Hetszolo Aszu 5 Puttonyos Tokaji by Cos d'Estournel 2004

CSPC# 802045

500mlx6

10.5% alc./vol.

Grape Variety

100% Furmint

Appellation

Tokaji, Hungary

Classification

Premier Cru

Website

<http://tokajhetszolo.com/en>

General Info

Hungary is a country not always readily associated with wines and viticulture, and yet this central European country has one of the most unique and important wine cultures in the Old World. The regions around Lake Balaton produce many of the most elegant and flavorful white wines to be found anywhere, characterized by their slight sweetness and flavors of elderflower and gooseberry. However, it is the historic Tokaj region which really shines as Hungary's premier wine producing area, as this is the home to the 'noble rot' wines which carry such interesting and unique flavors and aromas, adored by serious wine lovers worldwide and influencing vintners across the globe. Tokaji wines tend to be slightly viscous, and packed full of surprising notes of marzipan, dried apricot and candied peel, and are a great example of Hungary's exciting wine culture and history.

In 1502, the Garai family assembled seven parcels of land which became the Tokaj Hétszőlő estate. Later, it was acquired by a series of prestigious owners, including Gáspár Károli (translator of the Bible), followed by Gábor Bethlen, Prince of Transylvania, the Rákóczi family, and finally the royal Habsburg family. Between the two World Wars, the land was entirely replanted to establish an exceptional domain, but the property deteriorated in the 1950s. These were black years for this yellow diamond. In 1991, the estate was rediscovered by the French company Grands Millésimes de France and underwent a renaissance. The vineyards, chai and cellar were modernized, and the domain was expanded with the acquisition of the prestigious Rákóczi cellar and the Rákóczi-Desseffy castle.

In 2009, Michel Reybier became the new owner of this historic winery, which joins the list of exceptional estates in the Michel Reybier collection: Chateau Cos d'Estournel producing a Saint-Estéphe Grand Cru Classé and the Médoc AOC Chateau Marbuzet and Goulée vineyards.

Vintage

Generally, 2004 was a bit colder year with more rain. Harvest was long with several aszú selection picking. At Hétszőlő we had the chance to harvest excellent quality aszú berries which give elegance and great balance to the wine.

Vineyards

Best known for lusciously sweet dessert wines but home to many distinctive dry whites and reds, Hungary is an exciting country at the crossroads of tradition and innovation. Mostly flat with a continental climate, Hungary is almost perfectly bisected by the Danube River (known here as the Duna), and contains Central Europe's largest lake, Balaton. Soil types vary throughout the country but some of the best vines, particularly in Tokaji, are planted on mineral-rich volcanic soil.

The volcanic base is covered here by a particularly thick loess layer and the southern exposure of the hillside provides optimum sunlight for the grape. The organic cultivation used in the winery allows for the preservation of the environment and soil and the preservation of the vineyard completely replanted in 1991. The capital is harvested manually throughout the estate.

The Hétszőlő and Nagyszőlő vineyards have been classified as premier growing areas since 1772. Sitting on volcanic rock blanketed with a thick layer of loess, the vineyards cover 55 hectares of the south-facing hillside. The confluence of the Tisza and Bodrog rivers creates an especially favourable climate for the development of Botrytis cinerea, which induces the highly prized "noble rot".

We use organic methods to preserve our soil and care for our vineyards. The majority of vines are the Furmint variety (73%), with lesser amounts of Hárslevelű (18%), Kövérszőlő (5%) and Muscat (2%).



Vinification/ Maturation Tokaj white dessert wines are uniquely made from 100% Furmint grapes at the Tokaj-Hetszolo Estate and are famed throughout the world. The incomparable richness of the Aszu nose comes from the Botrytris cinerea, which considerably increases the sugar content. These overripe grapes lose the water they contain and become dry, or aszu in Hungarian. Aszu grapes are thus harvested as late as possible, by hand, with each person picking 6-8 kilos per day. After one month's fermentation in barrels, the wine is aged in oak cases for two years, followed by one year in bottles. Tokaj Hétszőlő Dry Furmint is the freshest and most intense in aroma. Following ten days in stainless steel vats and delicate filtration, it benefits from a short span in bottles. The casks made of oak from the Zemplén Mountains are produced by coopers in the region.

Tasting Notes A favourable climate, unique soil and grape varieties prone to "noble rot" produce Hétszőlő wines of exceptional harmony and unique complexity, a velvety quality and flavour characteristic of loess soil. The Dry Furmint and Aszú are light in colour. On the nose and palate, aromas of floral freshness, herbs and white fruit are revealed. As they age, their colour turns to amber, and the acidity fades to release aromas of oriental spices, tobacco, dark chocolate and ripe fruit. The finesse and complexity of Hétszőlő wines have enabled the vineyards to come down through the centuries with the elegance and refinement demanded by the finest restaurants and demanding hosts. 2004 vintage. Very rich in nose where we find apricot, citrus, cantaloupe and some pineapple too. We get the same fruitiness on palate along with richness, complexity and excellent balance between sugar and acidity. This wine is though concentrated, it has so nice acidity that we easily feel like asking for another glass.

Serve with Attractive companion of foie gras or even some spicy oriental food. Goes well with creamy, nutty or fruity desserts, blue cheese.

Scores/Awards **94 points** - Bruce Sanderson, Wine Spectator - June 30, 2010
89-92 points - Borigo Online Bormagazin - September 2009

Reviews *"Concentrated and smooth, despite being on the lean side, sporting beeswax, spice, pineapple and lemon pie aromas and flavors. Picks up some mineral tones on the firm finish. Drink now through 2025. 3,900 cases made."*
- BS, Wine Spectator

"89-92 Tokaj Seven Grapes Tokaji 5 Puttonyos Aszú 2004 A cool year with lots of rain, lots of immature grapes and rotting. The wine region was divided into two parts, and the southernmost location in Seven Seas yielded a very good end result. Glittering color and smell, subtle, with a little dustiness, as if it had just been filled. The base material was really ripe, and the acid was very nice, the balance was perfect. We can feel a small tree in the background, as well as all kinds of tasty, but lean varieties: tannins, green herbs, grapefruit, celery and basil. It's exceptionally long, but still very young. App. 10.31, acid 8.0, sugar 135."
- Borigo
