



Rating: 91

2017 Domaine Ciringa • Fossilni Breg Sauvignon Blanc

Coming from coralline limestone soils and aged for one year in large oak vats, the 2017 Fossilni Breg Sauvignon Blanc is coolish and herbal on the earthy and spicy nose (nettles, thyme) and displays intense fruit aromas (gooseberries, lemon zests) intermixed with discreet smoky (speck) aromas and black cassis. Racy on the first attack, this is a lean yet tightly structured but also juicy and mealy Sauvignon with good citric grip and tension. This is still young, but it's most probably one of the finest Sauvignons the Tements have produced on this level so far. Tasted as a sample in March and from the bottle in May 2019.

Drink Date: 2021 - 2034

Reviewed by **Stephan Reinhardt**