

# ROYAL TOKAJI 2007 MÉZES MÁLY

## SINGLE-VINEYARD GREAT FIRST GROWTH, 6 PUTTONYOS

<b>Winemaker:</b>	Károly Áts
<b>Varietal Composition:</b>	Primarily Furmint with some Hárslevelü and a small percentage of Muscat
<b>Vineyard Size:</b>	11 hectares (27.2 acres)
<b>Vine Age:</b>	Planted 1984
<b>Barrel Aging:</b>	30 months in old Hungarian oak from the Zemplen forest (mostly 500-liter/132-gallon barrels with some 350-liter/92-gallon barrels). When new, the barrels were used to age the Royal Tokaji Furmint.
<b>Bottled:</b>	July 7, 2010
<b>Production:</b>	425 cases (6/500ml)
<b>Alcohol:</b>	10.5%
<b>Total Acidity:</b>	8.2g/L
<b>Residual Sugar:</b>	221g/L



## THE MÉZES MÁLY VINEYARD

Royal Tokaji owns more than half of Mézes Mály (MEES-zesh my), one of only two vineyards in all of Tokaj to be named as a great first growth in the classification of 1700. It has since been referred to as “pro mensa caesaris primus haberi,” or “to be the first choice at the royal table” — an honorable distinction likened to Château d’Yquem’s status in Bordeaux. Located on a south-facing slope, “Mézes Mály,” or “honeycomb,” is Royal Tokaji’s only vineyard with loess topsoil, providing the wines with honey and floral characteristics. These wines are softer than other Royal Tokaji wines grown in vineyards with volcanic-clay topsoil.

## THE 2007 VINTAGE

2007 started dry and mild with no frost. Spring continued to be dry and warm until the end of May, when there was plenty of rain. Flowering took place slowly in June amid cold, wet conditions; however, summer followed hot and dry with hardly any rain in August. Véraison was early, and subsequently an early harvest was expected, but because September was rainy, the sugar levels hardly increased in the first three weeks. Autumn was rainy and cold, with windy periods that would allow the berries to dry and sugar levels to rise. The aszú berries that were harvested early were of good quality, but berries harvested later were of extremely high quality because the alternating days of rain and dry wind resulting in desirable botrytis.

## TASTING NOTES

The nose displays quince, peach and honey, while the refreshing palate boasts balanced honey, peach and floral flavors.

## SERVING SUGGESTIONS

Royal Tokaji’s Aszú wines are wonderful on their own as an apéritif or digestif, with cigars and petits fours. Given their bright acidity, these wines also pair well with a wide variety of foods, including foie gras, fruit tarts, chocolate desserts and a variety of cheeses. Serve slightly chilled at 12 to 15 degrees Celsius (54 to 59 degrees Fahrenheit) in a small port glass or a glass of similar size.