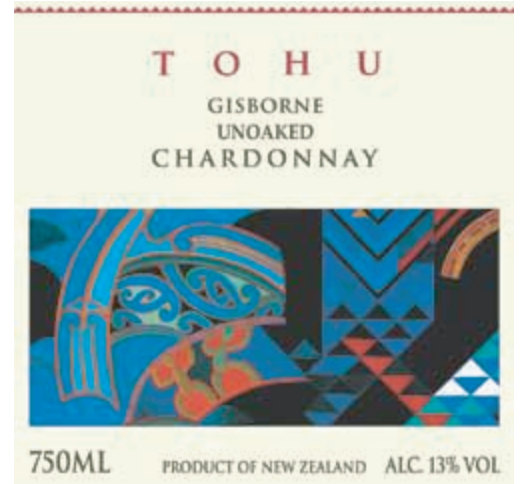


## **Tohu Gisbourne UnOaked Chardonnay [ New Zealand ]**

**A gentle malolactic fermentation process has given the wine a creamy butterscotch texture that is flavour packed yet gentle on the palate.**

**Enjoy this crisp, clean wine alongside fresh salad, New Zealand shellfish, and hot yeasty bread. Superb**

**Situated in New Zealand's premier wine-growing regions, Tohu Wines are superb examples of varietal excellence with a unique distinct appeal.**



### **Tohu Wine History**

**The only indigenously-produced New Zealand wine being exported to the United States, Tohu is owned by three Maori Tribal Groups. Maori are a modern people who uphold traditional values. They maintain their respect for the land and for the wise stewardship of the ancestors who preserved it and have a highly developed sense of communal and familial responsibility.**

**Tohu has vineyards in Gisborne on the warmer North Island of New Zealand and in Marlborough on the cooler South Island. Wines currently available in the U.S. market include the Gisborne Chardonnay (rated 91 by the Wine Enthusiast), sauvignon blanc and pinot noir.**

**def: Tohu - toe' huu - "Our gift from the land where time begins."**

### **Le Chevrot**

**Young Le Chevrot has an off-white, slightly wrinkled rind. When very young, the cheese has a gentle, aromatic, yeasty taste and a fine, moist texture. As it gets older, the interior softens and the flavor becomes nuttier and full-bodied. The sample you enjoy is at its peak age when the cheese is denser and creamier, offering a fruity tinge to the flavor.**



**Chevrot is a small cylindrical artisan goat cheese with a dense, semi-soft texture and generous, complex flavors typically found in well-aged goat cheeses. It is great to eat at many stages, ages particularly well and will prove to be popular with goat cheese fanatics.**