

Pickering Mixed Case

Barbara Foley

WINE CLUB MANAGER

Barbara



November's Pickering Mixed Case delivers some real treats both for festive enjoyment and for the months beyond. If you are indulging in lobster or langoustines at Christmas, then the rich and characterful white Burgundy would make a great match to these shellfish. The delicious Riesling from Willi Bründlmayer, widely recognised as one of Austria's most gifted winemakers, is the perfect partner for foie gras or pâté. Finally, the rich Rhône and full-bodied Chilean reds are perfect for warming up cold, wintry evenings and will work well with hearty stews for when the turkey has run its course.

2011 VIRÉ-CLESSÉ, LES HÉRITIERS DU COMTE LAFON



Dominique Lafon, one of Meursault's most celebrated producers, began his Mâconnais project in 1999. He has entrusted Caroline Gon with the task of making wines that – though undeniably more “humble” – reflect the class of their counterparts from the Côte d'Or.

From old vines encircling the Château de Viré, this tends to be the fullest and most structured of Caroline and Dom's Mâconnais wines. The excellent 2011 vintage is no exception – it's rich and ripe, with honeyed notes after four years in bottle. The oak influence is predictably well-judged and the finish is long and moreish. Drink now to 2017.

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| Food matches | Shellfish, lobster, roast chicken with tarragon |
| Price | £25.00 per bottle |
| How to serve | Serve straight from the refrigerator, but allow to warm in the glass to appreciate its complexity |
| Region | Burgundy, France |
| Grape variety | Chardonnay |
| Product code | 92973B |
| Style | Dry, medium to full-bodied white wine |
| Terroir | Limestone rich in fossils (primarily from the Bajocian age) |
| Buyer | Will Heslop |
| Tasting notes | |

If you like this, you might like:

CHARDONNAY FROM WESTERN AUSTRALIA

2014 GIBSON BRIDGE RESERVE PINOT GRIS



Gibson Bridge winery sits adjacent to the fast-flowing Gibson Creek, outside the village of Renwick in Marlborough. The estate's eclectic mix of vines – including Malbec, Gewürztraminer and Pinot Gris – was planted by the current owners, Howard and Julie Simmonds.

This wine boasts a distinctive nose of ripe stone-fruit and pear, but it's the palate that really grabs one's attention. Howard attributes the full, fleshy texture and concentration of fruit to low yields (deliberately limited) and an extended period of lees ageing. Drink now to 2018.

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| Food matches | Great with Indian or Thai fish curries |
| Price | £15.50 per bottle |
| How to serve | Serve chilled straight from the refrigerator |
| Region | Marlborough, New Zealand |
| Grape variety | Pinot Gris |
| Product code | Z7945B |
| Style | Dry, medium to full-bodied white |
| Terroir | Stony and sandy loam over deep gravel |
| Buyer | Will Heslop |

Tasting notes

If you like this, you might like:

PINOT GRIS FROM ALSACE OR VIOGNIER

2014 RIESLING, KAMPTALER TERRASSEN, WILLI BRÜNDLMAYER



Willi Bründlmayer is a well-respected winemaker and ambassador for Austrian wines, producing consistently high quality wines, with great care and thought in both the vineyard and the winery. This estate in Langenlois has several vineyards with different soil types which contribute to the variety of wines produced by this family estate.

This wine is incredibly pure, with attractive primary fruit aromatics of apricot, peach, tangerine and citrus. White floral notes, with hints of green tea and fennel, develop in the glass and persist on the palate. There is a mineral core, a chalky acidity and an attractive salty note on the finish. Drink now to 2018.

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| Food matches | Grilled fish, fried or roasted chicken and non-spicy Asian dishes |
| Price | £16.95 per bottle |
| How to serve | Serve chilled |
| Region | Kamptal, Austria |
| Grape variety | Riesling |
| Product code | Y0426B |
| Style | Dry, medium-bodied white wine |
| Terroir | Stony and volcanic loess |
| Buyer | Fiona Hayes |

Tasting notes

If you like this, you might like:

MUSCADET SUR LIE

2012 CHIANTI CLASSICO, BIBBIANO



Tommaso Marrocchesi Marzi owns a 220ha estate (of which 25ha is under vine) in the commune of Castellina-in-Chianti, within the Chianti Classico region. This estate has been family-run since 1865. Lower yields and improvements in the vineyards over the last few years have helped increase the purity and concentration in the wines.

A very pleasing example of Chianti Classico, this has rich fruit, a touch of spice and that ripe “bloodiness” typical of young Sangiovese. The soft and juicy bramble-fruit core is balanced out by velvety tannins and a refreshing acidity. Drink now to 2021.

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| Food matches | Rabbit, stews, tomato-based pasta dishes |
| Price | £14.95 per bottle |
| How to serve | Open half an hour before serving |
| Region | Tuscany, Italy |
| Grape variety | Sangiovese |
| Product code | Z7116B |
| Style | Dry, full-bodied red wine |
| Terroir | Calcareous clay and alberese soils |
| Buyer | Fiona Hayes |

Tasting notes

If you like this, you might like:

CHINON OR BRUNELLO DI MONTALCINO

2014 LA ROSINE SYRAH, DOMAINE MICHEL ET STÉPHANE OGIER



Stéphane Ogier is now firmly ensconced among the A-list of wine producers in the Rhône. Disarmingly good-looking and perennially enthusiastic, his success has recently been marked by the opening of an impressive new winery in Ampuis. Located just to the south of Côte-Rôtie, the Syrah vines for La Rosine are almost indistinguishable from their far more expensive siblings.

A deep purple colour and a crunchy forest-floor nose betray high quality Syrah which wears its generous 14-month *barrique élevage* with great dignity. The palate is equally impressive with notes of kirsch, loganberry and spice. This wine is poised and precise with a long, satisfying finish. Drink now to 2018.

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| Food matches | Pheasant, peppered steak, veal escalope |
| Price | £19.95 per bottle |
| How to serve | No need to decant but aerate at room temperature |
| Region | Rhône, France |
| Grape variety | Syrah |
| Product code | Y4088B |
| Style | Dry, medium-bodied red wine |
| Terroir | Loose gravelly topsoil over granite |
| Buyer | Simon Field MW |

Tasting notes

If you like this, you might like:

CROZES-HERMITAGE OR ST JOSEPH

2010 VIÑA KOYLE ROYALE CABERNET SAUVIGNON



Viña Koyle was founded in 2006 by Alfonso Undurraga Mackenna, former CEO of Viñas Undurraga, and his four children. Set high in the Colchagua Valley at Los Lingues, this 1,100ha property follows biodynamic principles and takes great care to optimise the grape variety to soil type and vineyard microclimate.

This is a remarkably full-bodied and fruit-expressive Cabernet Sauvignon-dominated wine with masses of ripe blackcurrant, plum and damson aromas – with just a hint of thyme. The fruit is concentrated and juicy, ably supported by spicy French oak notes. The fine, ripe tannins make this a very age-worthy wine. Drink now to 2018.

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| Food matches | Beef enchiladas, barbecued ribs, venison steak |
| Price | £17.95 per bottle |
| How to serve | Serve at room temperature |
| Region | Colchagua Valley, Chile |
| Grape variety | Cabernet Sauvignon 85%, Malbec 12%, Petit Verdot 3% |
| Product code | Z0180B |
| Style | Dry, fruity yet structured full-bodied red wine |
| Terroir | Volcanic and clay soils |
| Buyer | Catriona Felstead MW |

Tasting notes

If you like this, you might like:

BORDEAUX CRU BOURGEOIS