

Wellington Red Case

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WINE CLUB MANAGER

Barbara



Christmas will soon be upon us once again and your November Wellington Red Case should provide some wonderful options for drinking and entertaining over the festive period. The 2005 vintage was outstanding in Bordeaux, and the Ch. Tour Baladoz, which is drinking beautifully now, is the perfect partner to roast beef if turkey is not on the menu. The soft and easy-drinking Campo del Gatto Dolcetto will pair admirably with cold cuts, pies and terrines on Boxing Day, whilst the rather impressive Fixin would be a great match for the festive cheeseboard.

2005 CH. TOUR BALADOZ, ST EMILION



Ch. Tour Baladoz, located on the highest point in Saint-Laurent-des-Combes, was purchased by Belgian wine trader Emile De Schepper in 1950. Its neighbours include the top-echelon châteaux of Troplong Mondot and Le Tertre Rôteboeuf. Jean-Michel Garcion, who was appointed manager in 1992, has made quality his goal and this beautifully made wine has a real sense of *terroir*.

The 2005 vintage was an outstanding one in Bordeaux, with the cool limestone subsoil helping to maintain freshness in this particularly hot year. This intense yet supple wine is ripe with plummy Merlot fruit. Perfumed and stylish, this is simply delicious, and will only continue to improve over the next few years. Drink now to 2020.

Food matches	Perfect with classic Bordelais dishes such as <i>confit de canard</i> or an <i>entrecôte</i> steak
Price	£32.50 per bottle
How to serve	Serve at cool room temperature. It would benefit from decanting an hour before serving
Region	Bordeaux, France
Grape variety	Merlot 70%, Cabernet Franc 20%, Cabernet Sauvignon 10%
Product code	Y4030B
Style	Dry, full-bodied red wine
Terroir	Limestone-rich soil over pure chalk and marl
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:

MERLOT-DOMINANT LANGUEDOC BLENDS

2011 FIXIN, CLOS DE LA PERRIÈRE, DOMAINE JOLIET



The Manoir de la Perrière, home to the Joliet family since 1853, presides over the five-hectare *clos*. Frequently shrouded in mist during the winter months, it's a wonderfully atmospheric spot, and being east-facing, with genuinely *vieilles vignes*, a propitious one for viticulture. Bénigne Joliet has brought real ambition to the *domaine* and hopes to see the *clos* designated a Grand Cru.

Aged for 24 months in *barriques*, half of them one year old, the other half two, this *cuvée* has an impressive lifespan, but is surprisingly approachable in its adolescence. It has a nose of raspberries and spice with darker fruit on the palate, increasingly supple tannins and a long finish. This wine is full of vim and vigour. Drink now to 2019.

Food matches	Roast pheasant, coq au vin, Époisses
Price	£45.00 per bottle
How to serve	Decant shortly before serving at cool room temperature
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	96559B
Style	Dry, medium to full-bodied red wine
Terroir	Brown limestone soil
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

ALOXE-CORTON OR PERNAND-VERGELESSES

2014 CAIRANNE, LES DOUYES, DOMAINE DE L'ORATOIRE SAINT MARTIN



The Alary family can trace its origins to the same decade as Berry Bros. & Rudd (1698 for us, 1692 for them) and now farms over 28ha in the middle of which there was once, apparently, an oratory of some description. Low-yielding old vines are farmed biodynamically and the wines are vinified first in open-top fermenters and then in large *foudres* of 3,400 litres.

Aged in vats for nine months, this is a fantastic illustration of the 2014 vintage; brimming with lively hedgerow fruit, supple approachable tannins and a soft and spicy finish. This archetypal Cairanne eloquently demonstrates why this formerly-overlooked village has recently been promoted to stand-alone Cru status. Drink now to 2020.

Food matches	Venison, roast pork, hard cheeses
Price	£20.50 per bottle
How to serve	Aerate gently before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 60%, Mourvèdre 40%
Product code	Y3633B
Style	Classic clay limestone, with a little more of the latter in the higher vineyards
Terroir	Sand and gravel with a limestone subsoil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CHÂTEAUNEUF-DU-PAPE OR RASTEAU

2012 ROC D'ANGLADE, VIN DE PAYS DU GARD ROUGE



Winemaker and Burgundy aficionado Rémy Pédréno is based in a small, relatively unknown village just outside the southern French city of Nîmes. Rémy left his job in IT in the late 1990s and followed his dream to become a winemaker by buying nine hectares of land in the village of Langlade in 1999. His wines are now very much sought after.

This wine has an attractive nose of red berries, plums and cassis against a backdrop of cloves, savoury spice and white pepper. The well-balanced tannins and acidity are supported by a mineral backbone, expressing an attractive finesse together with a core concentration on the palate. Drink now to 2018.

Food matches	Beef, game or roasted chicken. Also works well with mushroom dishes
Price	£29.95 per bottle
How to serve	Serve at room temperature. Decant one hour before drinking
Region	Languedoc-Roussillon, France
Grape variety	Carignan 50%, Mourvèdre 20%, Grenache 15%, Syrah 15%
Product code	95584B
Style	Dry, medium-bodied red wine
Terroir	Clay and limestone soils with some sand
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE BLENDS

2014 CAMPO DEL GATTO, COLLI TORTONESI, CLAUDIO MARIOTTO



Claudio Mariotto is a well-known winemaker in the Vho municipality in the hills of Tortona, Piedmont. Founded in 1920, the family estate totals 30ha and Claudio is committed to a non-interventionist and eco-friendly approach to his winemaking.

The wine has a bright ruby appearance with wild strawberry and raspberry aromatics and undertones of plum and balsamic. Vivid acidity and firm, grippy tannins provide a long and savoury finish. Drink now to 2017.

Food matches	Risotto, charcuterie, goats' cheese
Price	£16.95 per bottle
How to serve	Serve at room temperature or very slightly chilled
Region	Piedmont, Italy
Grape variety	Dolcetto
Product code	Z8237B
Style	Dry, medium-bodied red wine
Terroir	Calcareous clay soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

VALPOLICELLA OR BEAUJOLAIS CRU

2012 FABLE MOUNTAIN NIGHT SKY



Spectacularly isolated, the name and label describe how the sky comes to life at night-time in this beautiful region. The vineyard is treated with the utmost care and the small parcels are hand harvested and vinified separately, followed by several tastings to select the blend.

This wine is a vivid, crimson colour with attractive juicy, ripe fruits exhibited on the nose and palate. Cherries, ripe plums, hints of dried cranberries and cinnamon spice add complexity and length. The tannins are ripe and, although this is a relatively voluptuous wine, there is sufficient acidity to give balance and freshness. Drink now to 2020.

Food matches	Roasted red meats and game
Price	£24.95 per bottle
How to serve	Serve at room temperature
Region	Western Cape, South Africa
Grape variety	Syrah 50%, Mourvèdre 35%, Grenache 15%
Product code	Z3987B
Style	Dry, full-bodied red wine
Terroir	Shale-rich soil
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE BLENDS