Pickering Mixed Case

Katie Cooper WINE CLUB MANAGER





July's Pickering Mixed Case will set you up perfectly for summer drinking. Merlin's Mâcon will be my choice for Sunday afternoon picnics; it's versatile enough to match cold cuts, poached salmon and salads brilliantly. La Brise Marine is a Roussanne-dominant, fragrant white full of zippy citrus freshness and a clean minerality that I've recently enjoyed with tuna and salmon. Finally, completing the whites is a rich Soave Classico for warm evenings in the garden. The lightest of the three reds in this case is undoubtedly the Moulin-à-Vent; try it with roast chicken or fish.

2012 MÂCON LA ROCHE-VINEUSE, VIEILLES VIGNES, OLIVIER MERLIN



Olivier Merlin and his wife Corinne began in 1987 by renting 4.5 hectares of vines. Since then they have bought the *domaine*, built a new *cuverie* in the village of La Roche-Vineuse, planted new vineyards locally and spread out into further appellations. This *cuvée* is barrel-fermented from the produce of 50-year-old vines.

Brilliant clear lemon and lime colour. The bouquet offers a ripe touch of luscious peaches and a real grapey quality, yet there is a lovely fresh thread running through the wine. The fruit on the palate delivers a satisfyingly velvety texture. Drink now

Food matches Poultry or gnocchi dishes
Price £19.95 per bottle
How to serve Chilled to 12°C
Region Burgundy, France
Grape variety Chardonnay
Product code Z1838B

Style Dry, medium-bodied white wine

Terroir Clay limestone
Buyer Jasper Morris MW

Tasting notes

2013 SOAVE CLASSICO, MONTE STELLE, LA CAPPUCCINA



The Tessari family has been making Soave (no, not coffee!) for four generations; not quite since the 'Cappuccini' monks, whose 18th-century chapel lies adjacent to the property, but almost. Based in the heart of the zone, surrounded by 40 hectares of predominantly Garganega vineyards, they've been farming organically since 1985.

This Soave Classico is decidedly more determined, brimming with soft intent, compared to the 'entry' Soave. It is fuller, smokier, with a richer but still elegant character. Bottled in May 2014, you can still feel its youth, yet it is generous with clementine and orange-skin notes, and seamlessly balanced. Drink now to 2020.

Food matches
Price
#15.50 per bottle
How to serve
Region
Grape variety
Product code
Pasta dishes
#15.50 per bottle
Chilled to 11°C
Veneto, Italy
Garganega
72281B

 Style
 Dry, medium-bodied white wine

 Terroir
 Hilly basalt volcanic soils

 Buyer
 David Berry Green

Tasting notes

If you like this, you might like:

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PINOT GRIGIO OR BIANCO DI CUSTOZA

2014 CHÂTEAU LA NÉGLY, LA BRISE MARINE BLANC, LA CLAPE



Château la Négly is located in the delightful, if unfortunately named, enclave of La Clape, situated close to the coast just to the west of Narbonne. The chalky soils and cooling sea breezes dictate the styles of the wines which are refreshing and elegant above all else

The wine has a lemon-gold hue then a pleasing nose of lemon butter, hazelnut and mealy honeycomb. It is gently aromatic, firmly dry and underpinned by notes of pear, guava and almond then an appealing bitter, quinine-like edge of acidity. A certain minerality is revealed on the palate, underlining an inherent and extremely impressive complexity. Drink now to 2017.

Food matches Mediterranean tuna tartare of course!

Price £12.95 per bottle

How to serve Give it air in the glass, and remove from fridge half an

hour before serving

Region Languedoc-Roussillon

Grape variety Roussanne 60%, Bourboulenc 40%

Product code Z6574B

Style Dry, medium-bodied white wine

Terroir Silty, sandy sea-facing soil with traces of clay

Buyer Simon Field MW

Tasting notes

If you like this, you might like: ST JOSEPH BLANC OR ST PÉRAY

2011 MOULIN-À-VENT, VIEILLES VIGNES, THIBAULT LIGER-BELAIR



Though based in Nuits-St Georges, the ebullient Thibault Liger-Belair has family antecedents in Moulin-à-Vent, the longest lived of the Beaujolais Cru appellations. He has invested in vineyards here since 2009. This example comes from seven plots on granite soil, with vines ageing from 65 to 85 years.

Dense purple-black in colour, this superbly concentrated wine has just a whiff of oak on the nose, alongside the brilliantly intense fruit which covers a whole range of black fruit flavours, especially bramble and dark cherry. The wine finishes with a pleasing freshness thanks to perfectly-judged acidity. Drink now to 2020.

Food matches Roast duck
Price £23.50 per bottle

How to serve Serve slightly cool, can be decanted

Region Beaujolais, France
Grape variety Pinot Noir
Product code 93305B

Style Dry, medium-bodied red wine
Terroir Red sandstone on granite
Buyer Jasper Morris MW

Tasting notes

If you like this, you might like: FLEURIE OR MORGON

2012 BODEGA DEL DESIERTO DESIERTO 25 MALBEC,



Bodega del Desierto (winery of the desert) is located in the Patagonian desert in a town called '25 de Mayo'. It is a long way from any other wineries in the new viticultural region of La Pampa. Here, the extreme climate and strong winds result in distinctive and elegant wines.

This has all the plush blueberry and blackberry fruit of the variety but it is underpinned by an unexpectedly refreshing acidity which lifts it above other examples at this price point. It is easy to drink but has complexity and a welcoming freshness on the delicious, lip-smacking finish. This is exclusive to Berry Bros. & Rudd. Drink now to 2016.

Food matches Lamb koftas, chargrilled vegetables, sirloin steak

Price £12.50 per bottle
How to serve At room temperature
Region Patagonia, Argentina

Grape variety Malbec
Product code Z4635B

Style Dry, medium-bodied, fruity but elegant red wine

Terroir Deep sand with stones
Buyer Catriona Felstead MW

Tasting notes

If you like this, you might like: CAHORS OR GIGONDAS

2009 CH. TOURTEAU CHOLLET, GRAVES



Situated in a sleepy backwater to the south-east of Bordeaux, the vineyards of Ch. Tourteau Chollet lie on a warm, sandy plateau, surrounded by the scent of the pine forests of Les Landes. Wines have been made here since the early 19th century, and the current owners have installed a state-of-the-art winery and created a fully sustainable vineyard.

This is very typical of the superb 2009 vintage. Deeply-coloured, rich and concentrated on the nose, with notes of bramble fruit and roast coffee beans. The palate is generous and rounded; full of warmth and ripeness; blackberry and cassis fruit, framed with soft, supple tannins. Drink now to 2016.

Food matches Roast lamb, grilled duck breast and mature,

hard cheeses

Price £16.40 per bottle
How to serve Cool room temperature
Region Bordeaux, France

Grape variety Merlot 50%, Cabernet Sauvignon 40%

and Cabernet Franc 10%

Product code Z5659B

Style Dry, medium-bodied red wine

Terroir Sand over carbon

Buyer Philip Moulin

Tasting notes

If you like this, you might like:
AUSTRALIAN CABERNET BLENDS