

Wellington Mixed Case

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WINE CLUB MANAGER

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This month's Wellington Mixed Case focuses exclusively on wines from the Old World. Three different styles of white wine demonstrate the variety to be found in the traditional winemaking regions: aromatic Grüner Veltliner from Austria, zesty-fresh white Bordeaux and rich, honeyed Vouvray from the Loire. The latter is an excellent choice to accompany pâté at Christmas time. From the reds, I hope you'll enjoy the old-vine Primitivo from Morella. Its lush, black-fruited ripeness make it a perfect match for a robust steak or a great accompaniment for roast beef if you're eschewing turkey on Christmas Day this year.

2013 GRÜNER VELTLINER, GEORGENBERG, JOSEF EHMOSE



Although a little removed from the fashionable Wachau and Kamptal regions, there is no doubt Wagram can produce very good wine. And perfectionist Josef squeezes every ounce of expression out of it. The Georgenberg vineyard was planted by his grandfather on the prime mid-slope, south-facing land. Minimal intervention in the winemaking allows full expression.

I love Grüner Veltliner. It has the weight of Chardonnay but a flavour profile that includes white pepper and, some say, lentil. That makes it a good food wine alongside ripe greengage, orange blossom and a tell-tale earthiness. Unique. Lovely young, it takes on honeyed old age after 10 years.

Food matches	Perfectly at home with a <i>schnitzel</i> and freshly squeezed lemon
Price	£26.95 per bottle
How to serve	Cool, but give it some air; you need to coax Grüner's complexities
Region	Wagram, Austria
Grape variety	Grüner Veltliner
Product code	Z3734B
Style	Dry, medium-bodied white wine
Terroir	Deep loess (wind-blown silt, very good water retention)
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:

WHITE BURGUNDY OR GODELLO FROM SPAIN

2012 LA CROIX DE CARBONNIEUX BLANC, PESSAC-LÉOGNAN,



Although Ch. Carbonnieux is one of the best-known names of the Graves, this wine is rarely seen outside France where it sells particularly well in the restaurant trade. It is actually a special cuvée, not a second wine, and we are lucky to have a secured parcel for Wine Club. Sauvignon dominates the blend, with Sémillon, typically, adding volume on the palate.

A bright lemon/light straw colour. An aromatic, zesty nose of cut grass, verbena and tropical fruit. Equally clean and fresh on the palate. Crunchy white currant and lychee fruit, with beautifully balanced acidity and a fine, racy finish. Drink now to 2017.

Food matches	Poached salmon, shellfish and Asian cuisine
Price	£19.50 per bottle
How to serve	Well chilled, straight from the fridge
Region	Bordeaux, France
Grape variety	Sauvignon Blanc 65%, Sémillon 35%
Product code	Z6833B
Style	Dry, medium-bodied white wine
Terroir	Deep hillside gravel, over clay and limestone
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

LOIRE CHENIN BLANC OR SAUVIGNON BLANC

2009 VOUVRAY MOELLEUX, VINCENT CARÊME



Vincent is a young producer, and he's going places. There is no family background (his parents are cereal farmers) but he has worked his 14 hectares since 1999, including some land in some very fine locations. His wines have considerable grace and purity and everything is organic. He buys in a little fruit although most of this is farmed on rented land.

Sweet apple and cream on the nose, and the palate is cleansed by Vouvray's hallmark acidity. The residual sugar gives the wine a honeyed note but, like all good sweet wines, there is a filament of dryness too, almost a hint of beeswax, creamy, satisfying and long. Drink now to 2020.

Food matches	Apple pie and cream, also savoury <i>pâté</i> or <i>rillettes</i>
Price	£26.75 per bottle
How to serve	Just cool to the touch, otherwise all you will get is the sugar
Region	Loire, France
Grape variety	Chenin Blanc
Product code	Z0333B
Style	Dry, medium to full-bodied white wine
Terroir	Gravel and clay over <i>tuffeau</i>
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
SAUTERNES OR BARSAC

2004 LES HAUTS DE PONTET, PAUILLAC



The second wine of Ch. Pontet-Canet, one of the very best châteaux in Bordeaux. The vineyards lie adjacent to Mouton Rothschild, and since 2010 Pontet has been certified organic and biodynamic. Ploughing is done by horse, and the natural vineyard management here is blazing a trail for the rest of Bordeaux.

Still deeply coloured, with a hint of brick on the rim. The nose is benchmark Pauillac, with ripe cassis, dried herb and creamy oak all vying for attention. The palate is rich and full, but also shows the restraint and class for which Pauillac is famous, long, with a detailed finish. Drink now to 2018.

Food matches	Grilled duck breast, fillet of beef and lamb
Price	£35.00 per bottle
How to serve	Cool room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 50%, Merlot 44%, Cabernet Franc 4%, Petit Verdot 2%
Product code	98653B
Style	Dry, full-bodied red wine
Terroir	Garonne gravel over limestone bedrock
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
ST ESTÈPHE AND ST JULIEN

2011 OLD VINE PRIMITIVO, MORELLA



Lisa Gilbee is an Australian intrigued by Italian wines. After working several vintages around the country she met Gaetano, son of a Puglian grape grower. Now they have a family and a winery. They focused on the disappearing stock of old bush-vine Primitivo and have five hectares. This is all about preserving the heritage of the Mezzogiorno.

Extraordinarily lush, ripe, dense, high in alcohol (beware!) but cut with a brambly lift. Officially now recognised as the same as Zinfandel, Primitivo needs to be fully ripe to perform and then it can reach giddy heights, almost haunting with its residual perfumes of cherry and cinnamon. Drink now to 2018.

Food matches	Big flavours. I think a steak is best. And a sleep afterwards.
Price	£34.95 per bottle
How to serve	Certainly decant, and keep it cool, otherwise the alcohol gets too heady
Region	Puglia, Italy
Grape variety	Primitivo
Product code	Z3642B
Style	Dry, full-bodied red wine
Terroir	Terra Rossa red clay around Manduria
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
CALIFORNIAN ZINFANDEL

2010 DOMAINE D'AUPILHAC, LA BODA, MONTPEYROUX



Montpeyroux is a frighteningly fashionable enclave situated in the eastern sector of the Languedoc, the old city of Montpellier being only 20 miles away. Here Sylvan Fadat has elevated Domaine d'Aupilhac to super-star status. The combination of poor, free draining soils and a wise proclivity to farm ancient grape varieties are largely to blame for this great notoriety.

The 2010 vintage has been heralded as superlative across the South of France, yielding wines of great precision and finesse. The nose combines *crème de cassis*, caper and black pepper; the fascination is re-lived on the palate, where sweet natural fruit flavours of blackberry and myrtle sit harmoniously with firm yet ripe tannins. Drink now to 2017.

Food matches	Game, roasts, hard cheeses
Price	£27.95 per bottle
How to serve	Decant two hours before serving at room temperature
Region	Coteaux du Languedoc, France
Grape variety	Mourvèdre 40%, Syrah 40% and Grenache 20%
Product code	96637B
Style	Dry, full-bodied red wine
Terroir	Two contrasting <i>terroirs</i> here; south facing with more limestone, and north-west facing with more clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
PIC-ST LOUP