#### SEPTEMBER 2014

Wellington Mixed Case

**Katie Cooper** 

WINE CLUB MANAGER





A highlight of this case for me is the Caillou Blanc from Ch. Talbot.

Made predominantly from Sauvignon Blanc it has a fresh, elderflower nose with a punchy, citrus viscosity on the palate courtesy of the 20% Semillon and will partner grilled fish brilliantly. On the reds, the William Murdoch Syrah will bring much drinking pleasure; its peppery, minerally, cool black fruit is reminiscent of the wines of the northern Rhône and will do justice to any roasted red meats you serve with it.

## 2012 CAILLOU BLANC, CH. TALBOT



Named after an English General who fought in the Battle of Castillon in 1453, Ch. Talbot is one of the great names of Bordeaux, and has been in the hands of the Cordier family since 1917. Caillou Blanc was one of the first white wines to be made in the Médoc and it is consistently one of the most sought after whites in Bordeaux.

Bright and inviting in the glass, this is gloriously aromatic on the nose. Dominated by Sauvignon Blanc, so there is a lively freshness on the nose and palate. White peaches and elderflower on the nose, but the Semillon adds weight on the palate and a twist of lemon acidity on the finish. Now-2017.

Food matches The best partner to fresh asparagus and superb

with seafood

Price £32.00 per bottle

How to serve Serve straight from the fridge Region AOC Bordeaux, France

Grape variety Sauvignon Blanc 80%, Semillon 20%

Product code Z0477B

StyleDry, medium-bodied white wineTerroirMedocain gravel, over limestone

Philip Moulin

Buyer

Tasting notes

If you like this, you might like:

POUILLY-FUMÉ OR BERRYS' EXTRA ORDINARY WHITE

### 2012 SOLEA, ROAGNA



Luca Roagna represents the latest generation to work in this historical wine estate, alongside his genial father Alfredo, whose 15 hectares of vine cover both Barabresco and Barolo wine production. However, the family's roots lie in Barbaresco, with Luca's grandfather buying the Paje vineyard in the 1950s

A blend of Nebbiolo à jus blanc with Chardonnay fruit from their La Pira vineyard in the village of Castiglione Falletto. Pale in colour, the nose sings of lemongrass, hay and citronella notes; the palate is refined, limpid, and deliciously fluid, with cool stone, mandarin skin/pith and lime. Now-2016.

Food matches Sea bass

Price £35.50 per bottle
How to serve Chill to 11°C
Region Piedmont, Italy

Grape variety Chardonnay 75%, Nebbiolo 25%

Product code Z1692E

Style Dry, medium to full-bodied white wine

Terroir Sandy calcareous clay

Buyer David Berry Green

Tasting notes

If you like this, you might like:

VERMENTINO OR PICPOUL DE PINET

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## 2010 DOMAINE D'AUPHILAC, LES COCALIÈRES BLANC, CÔTEAUX DU LANGUEDOC



Sylvain Fadat is the man behind this highly acclaimed organic property located in modish Montpeyroux, some 36 kms north-west of Montpellier. The Fadats have been growing grapes for over five generations and exploit the subtle differences in *terroir*, altitude and aspect of a scenic patchwork of vineyard plots with consummate skill.

Deep of colour, almost golden, the outstanding 2010 has grapefruit, quince, dried fruit and white pepper on the nose, then a palate which is transformed into a honeyed labyrinth of flavour, its citric and mineral undercurrent in a perfect and poised counterpoint, its finish long and redemptive. Now-2016.

Food matches Goats' cheese salad, scallops, dim sum,

smoked haddock

Price£20.95 per bottleHow to serveChill to 11°CRegionLanguedoc, France

Grape variety Equal shares of Marsanne, Rolle, Roussanne and

Grenache Blanc

Product code 82901E

Style Full-bodied wine aged in third fill barriques

Terroir Limestone, basalt; vineyard on site of ancient lake.

Marine fossils.

Buyer Simon Field MW

#### Tasting notes

If you like this, you might like:

ALBARIÑO OR WHITE CHÂTEAUNEUF-DU-PAPE

## 2010 WILLIAM MURDOCH SYRAH



Located in the middle of the famous Gimblett Gravels wine district in Hawkes Bay, New Zealand, The William Murdoch vineyard is currently planted with Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc and Syrah. The vineyards are farmed organically while the wines are made by Hayden Penny under the watchful eye of Jenny Dobson, consultant winemaker. 30% new oak used.

Deep bright purple. Attractive blackberry and violet bouquet, full of flavour but with a classical restraint, some liquorice flavours which continue on the palate with a classical gravelly minerality, both the terroir and the winemakers temperament showing through. Lovely spice and black pepper notes as well. Great food wine, in short! Now-2016.

Food matches Roasted or barbecued red meats

Price £32.50 per bottle
How to serve Decant an hour in advance
Region Hawkes Bay, New Zealand

**Grape variety** Syrah **Product code** 96298B

Style Dry, medium-bodied red wine

**Terroir** Gimblett gravels **Buyer** Jasper Morris MW

Tasting notes

If you like this, you might like: ST JOSEPH OR PERHAPS SHIRAZ FROM COOLER PARTS OF AUSTRALIA SUCH AS EDEN VALLEY

### 2011 ROSSO DI MONTALCINO, LISINI



Lisini is one of Montalcino's oldest wine estates. The Clementi family, being of Jewish origin from Venice, fought alongside the Medicis in their conquest of Montalcino, for which Capt. Silvio Clementi was rewarded with the Pecci palace in Montalcino, as well as buying another propriety in Sant'Angelo in Colle.

A warm, dry, very sunny year gave rise to sumptuously ripe Sangiovese, particularly around Montalcino, whose vineyards are warmed by Mediterranean air currents. Consequently this 'baby Brunello' is generously fruity, with joyful summer fruit, swooning with fleshiness, whilst not going overboard, remaining trim all the while. Very gratifying. Now-2021.

Food matches Tuscan antipasti

Price £22.95 per bottle

How to serve 18°C, no decanting required

Region Tuscany, Italy
Grape variety Sangiovese
Product code 95663B

 Style
 Dry, medium to full-bodied red wine

 Terroir
 Iron rich volcanic, galestro soils

Buyer David Berry Green

Tasting notes

If you like this, you might like: CHIANTI CLASSICO

# 2011 GIGONDAS, LES RACINES, DOMAINE LES PALLIÈRES, VIGNOBLES BRUNIER



Les Pallières is one of the most magical vineyards in the Rhône Valley, a natural amphitheatre owned by the Brunier family of Domaine du Vieux Télégraphe fame. The property makes two wines, one on lower ground called, naturally enough, Les Racines and the other, higher up, with the more poetic title of Les Terrasses du Diable.

Floral aromas invite us into a wine of wonderful freshness with notes of heather, peat and iodine. The dark brooding plummy fruit and fine velvety tannins bring our thoughts back from Islay to the Rhône and keep us there through to the satisfying finish. Now-2016.

Food matches Pheasant, partridge, wild boar, casserole,

Comté, Daube Provençale

Price £26.95 per bottle

**How to serve** Decant an hour before serving at room temperature

Region Southern Rhône, France

**Grape variety** Grenache 80%; the balance, in order, shared be-

tween Syrah, Cinsault and Clairette

Product code 98221B

Style Dry, full-bodied red wine

Terroir Galets (pudding stones) and gravel, a little sand, and

then a chalky subsoil

Buyer Simon Field MW

Tasting notes

If you like this, you might like: VACQUEYRAS OR SABLET



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