

Wellington Red Case



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WINE CLUB MANAGER

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This month's Wellington Red Case has a variety of styles to compare and contrast. On the lighter side are two Pinot Noirs to savour: a 2008 Volnay with silky tannins laced in delicate red fruit and a superb New Zealand offering giving a black fruited interpretation of the grape. Try them side by side, or on concurrent nights, to decide which style you prefer. For everyday drinking, there's a ripe 2009 Bordeaux which is very reasonably priced, proving you can still find value in this most traditional of regions, and an old vine Fleurie which has power, depth and good length.

2011 BLAUFRÄNKISCH RESERVE, MORIC



While the Velich family have stuck faithfully to the traditional Austrian line of making white wines, Roland broke away in the 1990s to create his own enterprise, making reds from the Blaufränkisch variety. Under the 'Moric' label, Roland released his first wine with the 2001 vintage. The fruit is drawn from the relatively unknown Burgenland region.

It has a profound yet refined, perfumed nose of blackberry leaf coulis, of sea salt. The palate is similarly emphatic, full, incisive, yet incredibly refined. Brisk with tense, sour black cherry and dark chocolate fruit, with a sapidity and structure that hints at Piedmont. Now-2025.

Food matches	Pork cutlets and red cabbage
Price	£34.95 per bottle
How to serve	18°C. Decant an hour in advance
Region	Mittelburgenland, Austria
Grape variety	Blaufränkisch
Product code	Z3510B
Style	Dry, full-bodied red wine
Terroir	Calcareous clay
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
BAROLO OR BARBARESCO

2013 FLEURIE, LA ROILETTE, VIEILLES VIGNES, DOMAINE BERNARD MÉTRAT



The Métrats have a substantial holding in the La Roilette subdivision of Fleurie, where the soil is richer and the wines fuller than the rest of the appellation. The vines for this bottling were planted in 1924 and 1936, adding further to the intensity of the wine.

The 2013 has a very intense purple colour, dense and explosive fruit on the nose; altogether a huge bag of energy. The palate shows seductive weight, with notably vibrant fruit, quite dark in style, with very good length. This lovely wine combines power and juiciness, already a delight to drink. Now-2017.

Food matches	Duck or pheasant breast
Price	£14.95 per bottle
How to serve	No need to decant
Region	Beaujolais, France
Grape variety	Gamay
Product code	Z2826B
Style	Dry, medium-bodied red wine
Terroir	Red sandstone on a base of granite
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CHIROUBLES OR REGNIÉ

2009 CH. DU PAVILLON



In the 1600s the wines of Canon-Fronsac were held in such esteem that the Royal Court would reserve the entire region's crop. The area is still considered to be one of the finest of the St Emilion satellites, and the heavy clay soils are perfect for growing top quality Merlot.

Saturated, carmine colour, with noticeable glycerine in the glass. The warmth of the vintage shows more on the nose, with black cherry jam and a touch of spice. The palate, though richly fruity, is surprisingly fine, and very well balanced. A long, seductive and mellow finish. Now-2017.

Food matches	Grilled duck breast, game, fine cheese
Price	£14.40 per bottle
How to serve	This needs air; decant if possible
Region	Canon-Fronsac, Bordeaux, France
Grape variety	Merlot
Product code	92662B
Style	Dry, full-bodied red wine
Terroir	Largely clay, with some sandy deposits
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
ST EMILION OR POMEROL

2008 VOLNAY MITANS, 1ER CRU, JEAN-YVES DEVEVEY



From humble beginnings, Jean-Yves Devevey has developed a successful business, part vigneron, part merchant, making both red and white Burgundy. Most of his vines in Volnay are at village level but in 2008 he secured grapes in 1er cru vineyard, Les Mitans. The wine was matured for 18 months in barrel with only a little new wood.

Light and fresh in colour, this is an elegant Volnay with ethereal red Pinot fruit, with some orange peel notes woven in. Light to medium-bodied, with complex, brisk red fruit, fine grained tannins and a tasty thread of acidity that upholds the fresh, persistent finish. Now-2020.

Food matches	Your best <i>boeuf bourgignon</i>
Price	£35.00 per bottle
How to serve	Decant an hour in advance
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	96623B
Style	Dry, light to medium-bodied red wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CHAMBOLLE MUSIGNY

2012 CRAGGY RANGE CALVERT VINEYARD PINOT NOIR



Craggy Range has recently been named New World Winery of the Year in the Wine Enthusiast's 2014 Wine Star Awards. This wine comes from the Calvert Vineyard, described by Craggy Range as 'one of the most exciting vineyard sites we have ever seen in New Zealand' (it is such an impressive site that Felton Road also make a single vineyard Calvert Pinot Noir here).

The wine has a lifted nose of fresh black fruit which mingles with a more mature savoury, smoky note. The palate is soft and silky with fine, dense tannins. It is ripe yet fresh with notes of wet stones and forest floor, and the finish is long and mineral. Now-2018.

Food matches	Risotto <i>al funghi</i> , roast pheasant, Tunworth cheese
Price	£29.50 per bottle
How to serve	At room temperature
Region	Central Otago, New Zealand
Grape variety	Pinot Noir
Product code	Z4977B
Style	Maturing light to medium-bodied red wine
Terroir	Soil is a complex mixture of loess, quartz sands, ancient lake bed clays and gravels
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
CHILEAN PINOT NOIR OR POMMARD

2012 CHÂTEAUNUEF-DU-PAPE TRADITION, DOMAINE DE LA JANNASSE



The brother and sister combination of Christophe and Isabelle Sabon farm 20 hectares in the eastern Courthezon commune of Châteauneuf-du-Pape. Traditional vinification calls upon large 30hl *foudres* for the Grenache, some of which are 50 years old and all of which are pleasingly photogenic.

A dense velvety colour leads to a nose of forest floor, cassis and bay leaf. The 2012, a charming vintage in these parts, has a juicy and forward mid-palate, infused with herbs and black olive, with hints of bay and lavender lending an evocative sense of place to the ensemble. Now-2024.

Food matches	Game pie, grouse, beef casserole, Comté or other hard cheeses
Price	£37.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Châteauneuf-du-Pape, France
Grape variety	Grenache 70%, Syrah 15%, Mourvèdre 15%
Product code	Z2531B
Style	Dry, full-bodied red wine
Terroir	Clay sub-soil, top soil dominated by distinctive pebbles (<i>galets</i>)
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
GIGONDAS