

# Wellington Mixed Case



**Katie Rolph**

WINE CLUB MANAGER

*KARolph*

*A running theme for our July cases is an Old and New World comparison; for our Wellington Mixed Case, try Olivier Leflaive's classical white Burgundy alongside a more voluptuous Californian offering from the talented David Ramey. Beyond the world of Chardonnay, you'll find a thrilling, mineral Riesling from a master of the grape – Heymann-Löwenstein – which would be excellent alongside Asian-inspired fish dishes. As for the reds, I truly hope you enjoy the Domaine Gauby – this iconic natural producer has long been proving that the Languedoc-Roussillon is capable of greatness.*

## 2015 MONTAGNY, 1ER CRU, OLIVIER LEFLAIVE



Cousin of the famous Anne-Claude Leflaive, Olivier studied at business school before living a rather bohemian life in Paris during the 1970s, working in music and television. He returned to Burgundy to work at Domaine Leflaive in 1981 and set up his own business in 1984. He now produces 85 to 90 different cuvées.

Pale lemon in colour, this cool-climate Chardonnay is typically elegant displaying subtle aromas of green apple and pear on the nose alongside a creaminess and subtle cedar note. On the palate the lively mineral acidity cuts through the creamy fruit. Drink now to 2020.

<b>Food matches</b>	Perfect with seafood, such as grilled lemon sole or fish stews.
<b>Price</b>	£27.95 per bottle
<b>How to serve</b>	Serve chilled, around 14°C
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	V0435B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Calcareous clay and marl soils in Montagny
<b>Buyer</b>	Adam Bruntlett

### Tasting notes

If you like this, you might like:  
RULLY OR MÂCON WHITES

## 2013 RAMEY CHARDONNAY, SONOMA COAST



David Ramey set up his own winery in 1996 and since then has become one of America's most respected and influential winemakers. His wines tend to be on the richer style of Californian Chardonnays, and unashamedly so. The Sonoma Coast is a leaner style than a lot of his Russian River Chardonnays.

Bright, golden in colour with tension between citrus and white floral notes, and honey and spice. There is a glycerol mouth-feel, slightly creamy with a zesty acidity that brings vibrancy to the finish. Toasty and salty. Drink now to 2025.

<b>Food matches</b>	Chicken dishes, charcuterie
<b>Price</b>	£44.00 per bottle
<b>How to serve</b>	Serve chilled; would benefit from decanting
<b>Region</b>	California, USA
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Y3160B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Goldridge loam
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:  
THE WINES FROM AU BON CLIMAT

## 2016 SCHIEFER TERRASSEN RIESLING, HEYMANN-LÖWENSTEIN



Reinhard Löwenstein follows several generations of Löwenstein winemakers on the iconic terraced slate vineyards of the Lower Mosel. They have perfected their methods with meticulous sorting in the vineyards. Reinhard aims to incorporate a proportion of botrytised fruit to his dry wines, imparting complexity and richness. Just like their grower, these wines have great energy and distinct personality.

The aromatics are scented with layers of white peach, herbs and slate-inflected minerals. The palate is dry and bright with a slight hint of residual sugar to balance the racy acidity. Long and refreshing, this wine will drink well now, but also reward ageing over the next three to five years. Drink now to 2021.

<b>Food matches</b>	Fruits de mer, grilled fish or crab salad
<b>Price</b>	£25.00 per bottle
<b>How to serve</b>	Served chilled from the fridge
<b>Region</b>	Mosel, Germany
<b>Grape variety</b>	Riesling
<b>Product code</b>	V1297B
<b>Style</b>	Dry light to medium-bodied white wine
<b>Terroir</b>	Slate terraces
<b>Buyer</b>	Katherine Dart MW

### Tasting notes

If you like this, you might like:

OTHER DRY MOSEL RIESLING

## 2014 CH. COUTET, ST EMILION



Nature at Ch. Coutet is key: neither weed-killer nor pesticide has ever been used. It is one of the rare places in St Emilion where there are still a few small woods of *quercus robur* oaks, alongside a fair number of fig trees and wild orchids. The neighbouring estates of Angélus and Ausone are testimony to the quality of its terroir.

The nose here is polished and retrained with plummy cassis fruit and a hint of cool minerality. The palate is subtle with good juicy fruit on the mid-palate and a lovely clean acidity on the finish. There is a certain delicacy to this wine which is true to the “classic” 2014 vintage. Drink now to 2025.

<b>Food matches</b>	Slow-cooked lamb or other gently flavoured red meat dishes
<b>Price</b>	£31.50 per bottle
<b>How to serve</b>	Decant for an hour and serve at room temperature
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Merlot 60%, Cabernet Franc 30%, Malbec 5% and Cabernet Sauvignon 5%
<b>Product code</b>	V0611B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Limestone and some clay
<b>Buyer</b>	Oliver Barton

### Tasting notes

If you like this, you might like:

OTHER RIGHT BANK BORDEAUX

## 2015 ROSSO DI MONTALCINO, LA SERENA



Local lad Andrea Mantengoli's organic fruit, modern approach to winemaking and use of both large Slavonian barrels and small French *barriques* for ageing, provides a more contemporary expression of Montalcino. Their eco-friendly cellar is completely insulated with cork panels and a geothermal system, which keeps the temperature cool in summer and warm in winter.

This is a glorious, rich and elegant Rosso in the powerful, signature style of La Serena. Almost Brunello-like in insistency and texture. It spends 12 months in French oak casks, *tonneaux* and *barriques*. Black cherry, redcurrant and bramble fruit are partnered with firm minerality and fresh acidity. Drink now to 2028.

<b>Food matches</b>	Tonnarelli cacio e pepe on a platter of Pecorino Toscano and pears
<b>Price</b>	£27.75 per bottle
<b>How to serve</b>	Serve at room temperature
<b>Region</b>	Tuscany, Italy
<b>Grape variety</b>	Sangiovese
<b>Product code</b>	Y8471B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	North-eastern shoulder of Montalcino, blessed with atypically white, tufo, limestone soils
<b>Buyer</b>	Davy Zyw

### Tasting notes

If you like this, you might like:

REDIMORE FROM MASTROBERARDINO – OR UPGRADE TO LA SERENA'S BRUNELLO!

## 2015 DOMAINE GAUBY, VIELLES VIGNES, CÔTES DE ROUSSILLON VILLAGES



Situated just outside the small town of Calce, the vineyards of Domaine Gauby are incredibly isolated, surrounded by shrubs, trees and indigenous grasses that influence the *garrigue* quality in the wines. Gérard Gauby is extremely well-respected *vigneron* and he oversees the winemaking at the *domaine*. This estate is considered one of the most exciting and high performing wineries in France.

Dark ruby in colour with purple hues, this delicately scented red shows notes of red and black berry fruits as well as gentle notes of blossom and wood smoke. Notes of rosemary and thyme complement the soft berry fruit on the palate. This wine is all about balance and subtlety, making it food friendly and incredibly easy to drink. Drink now to 2030.

<b>Food matches</b>	Best-quality butchers' sausages or stewed pork cheek
<b>Price</b>	£29.95 per bottle
<b>How to serve</b>	Treat this low-sulphur wine gently: leave upright for an hour or two, then decant for at least an hour before serving
<b>Region</b>	Roussillon, France
<b>Grape variety</b>	Carignan 35%, Syrah 30%, Grenache Noir 25%, Mourvèdre 10%
<b>Product code</b>	V2182B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Limestone and schist
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

CORBIÈRES OR FITOU