

Pickering Mixed Case



Katie Cooper

WINE CLUB MANAGER

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Inspired by the Wine School which we hold in our Pickering Cellar, this case is designed to expand your knowledge and introduce you to new varieties and styles of wine. Highlights from January's selection include: a delicious Mâconnais from established growers, the Merlins; a zesty, zippy Piesporter that is perfect with smoked salmon; a red Rully - a village more known for its whites - which makes a great alternative to Marsannay; and finally a Tempranillo in a modern style from Ribera del Duero.

2011 MÂCON LA ROCHE VINEUSE, VIEILLES VIGNES, OLIVIER MERLIN



Olivier and Corinne Merlin came to the Mâconnais in 1987, setting themselves up on a small scale in the village of La Roche Vineuse. Since then they have established a reputation as one of the region's most dynamic growers, a reference point for the Mâconnais. This old vine *cuvée* comes from plants averaging around 50 years old.

The fine, bright colour of this wine is as full of energy as the nose. Its ripe fruit is interleaved with the faintest touch of oak but remains fresh and vibrant. It has a lovely weight in the mouth, with an impressive fragrance and notes of orange blossom.

Food matches	Chicken, light pastas and warm salads
Price	£18.95 per bottle
How to serve	Chill to 12°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	92990B
Style	Dry, medium-bodied white wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW
Tasting notes	

If you like this, you might like:
ST AUBIN OR POUILLY-FUISSÉ

2012 PIESPORTER MICHELBERG, RIESLING QBA, J AND H SELBACH



The Selbachs have been cultivating Riesling vines in the Mosel since 1661. Today Johannes and Barbara run the Estate which is now one of the leading producers in the Mittel Mosel. There are 10.6 hectares of vineyards including holdings in Wehlener Sonnenuhr, Zeltinger Sonnenuhr, and Graacher Domprobst. The grapes are hand picked and then fermented in traditional large oak barrels.

Back in the 1970s, the name of Piesporter was associated with the flood of cheap German wine. Now their wine resurfaces here, just like Skoda, meeting today's expectations: medium dry, with focussed nettle aromas, a suave mid-palate and a bright lime fruity finish. Neat.

Food matches	Smoked salmon, anchovies
Price	£13.95 per bottle
How to serve	Chill to 12°C
Region	Mosel, Germany
Grape variety	Riesling
Product code	97896B
Style	Medium dry, light-bodied white wine
Terroir	Slate
Buyer	David Berry Green
Tasting notes	

If you like this, you might like: RIESLING KABINETT OR SPÄTLESE OR FOR SOMETHING DRIER, NEW ZEALAND RIESLING

2011 SIGNAL CANNON CHENIN BLANC, VONDELING WINES



Vondeling's winemaking history goes back more than 300 years, but was brought up to date by Hampshire born Julian Johnsen, who, with some friends, bought the property and invested in the vineyards and winery in 2001. The Chenin Blanc vineyards were planted in 1986. Total area under vine on the estate is 40ha.

A luminous lemon gold colour entices one to the nose of ripe, but not over-ripe, tropical fruits. The palate is surprisingly full for an unoaked wine, with a medley of exotic fruit flavours, but Chenin's natural acidity prevents this from being cloying. There is an unexpected hint of honey on the finish.

Food matches	Fresh white-fleshed fish, Greek salad
Price	£11.75 per bottle
How to serve	Serve well chilled at 6-8°C
Region	Voor Paardeberg, South Africa
Grape variety	Chenin Blanc
Product code	88793B
Style	Dry, unoaked, medium-bodied white wine
Terroir	Decomposed granite soil with cooling SE winds
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like: UNOAKED CHABLIS OR, FOR SOMETHING A LITTLE FULLER, NEW ZEALAND CHARDONNAY

2011 RULLY ROUGE, LA CHAUME, JEAN-YVES DEVEVEY



From humble beginnings, Jean-Yves Devevey has developed a successful business, part *vigneron*, part merchant. His most recent acquisition were some vineyards in Rully, including the *lieu-dit* La Chaume, a fine source of both Pinot Noir and Chardonnay.

A beautiful pure and pinkish red, this wine exhibits gorgeous brisk cherry fruit on the nose. Crunchy red fruit dominates the palate and makes this a lively and delicious wine for early drinking.

Food matches	Baked ham, cold cuts or mushroom risotto
Price	£18.75 per bottle
How to serve	Serve at cool room temperature, no need to decant
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	95981B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like: MARSANNAY OR CHOREY-LÈS-BEAUNE

2009 CHIANTI CLASSICO, MONTORNELLO, BIBBIANO



Tommaso Marrocchesi Marzi is determined to raise the profile of both the Chianti Classico region and its wines, along with that of his 220ha historic estate. Based in the commune of Castellina-in-Chianti, the Bibbiano wines have long sought to express, through the Sangiovese grape, the character and quality of their calcareous and alberese clay soils.

The wine comes from the fruit of east-facing vines, so Montornello is lighter and fine-boned. It's pale in colour, more ethereal, porcelain, with fresh, breezy red berried fruit along with notes of hay and dried grass. To taste, it is beautifully smooth with delightfully pert red fruit, almost cranberry-like, with cleansing acidity.

Food matches	Roast lamb, feathered game
Price	£18.95 per bottle
How to serve	Either in a large glass or decanter to bring it out of its shell
Region	Tuscany, Italy
Grape variety	Sangiovese 85%, Canaiolo and Colorino 15%
Product code	93600B
Style	Dry, medium-bodied red wine
Terroir	Cool calcareous clay
Buyer	David Berry Green

Tasting notes

If you like this, you might like: DOLCETTO D'ALBA OR MORGON

2011 CILLAR DE SILOS CRIANZA



Located on the eastern edge of Ribera del Duero and owned and run by the brothers and sister team of Oscár, Roberto and Amelia Aragón, Cillar de Silos specialises in expressive, elegant wines from the more modern end of the spectrum, with French oak very much in the ascendant.

Dark ruby of hue, the wine has blackberry, spice and hints of pepper on the nose tempered by cedar and *sousbois*, the legacy perhaps of 13 months in French oak. The palate finds a pleasing equilibrium between cassis and plum fruit and creamy oak, between the sweet and the dry, and the overall ensemble is both powerful and poised.

Food matches	Roasts, pasta or gammon
Price	£16.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Ribera del Duero, Spain
Grape variety	Tinto Fino (Tempranillo)
Product code	97991B
Style	Dry, full-bodied red wine
Terroir	Clay and limestone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like: RIOJA CRIANZA OR PRIORAT REDS