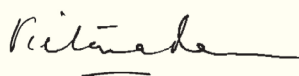


Pickering Mixed Case

Victoria Reeves

ACTING WINE CLUB MANAGER




From a deeply aromatic white that's a perfect partner to Thai food to a Sunday-roast-ready Bordeaux, this case draws from across the Old World. There's also some up-and-coming winemaking talent showcased, from the likes of Eva Fricke – a rising star of the Rheingau – and Giovannella Fugazza, the charismatic face of Castello di Luzzano.

2017 RHEINGAU RIESLING, TROCKEN, EVA FRICKE



Eva Fricke has fast established herself as a talented and “up-and-coming” winemaker. Working with distinct sites across the Rheingau, her wines express the multiplicity and complexity of the region. Eva takes a sustainable approach to viticulture and she has recently begun experimenting with biodynamic practices.

This is a classic expression of the Rheingau, with fruit blended from Lorch, Hattenheim and Kiedrich. It's deeply aromatic with notes of white blossom and lemon verbena on the nose. Slightly juicier than Eva's single site wines, the palate is bursting with apple and peach fruit, as well as subtle hints of slate. The finish is refreshing and long. Drink now to 2022.

Food matches	Sashimi, dim sum or pad Thai
Price	£17.75 per bottle
How to serve	Serve chilled at 10 to 12°C
Region	Rheingau, Germany
Grape variety	Riesling
Product code	V4115B
Style	Dry, medium-bodied white wine
Terroir	Loess, clay, slate and quartz
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
AUSTRIAN RIESLING

2014 CH. LABADIE, MÉDOC



Ch. Labadie lies at the northern tip of the Médoc, and for many years its grapes were sold to the local co-operative. In 1988, however, owners Yves and Adelaide Bibey changed policy and decided to make their own wine. Today, their son Jérôme runs the estate. The soil is a combination of clay/limestone, highly suited to the Merlot grape, and gravel, on which Cabernet Sauvignon is planted.

Ch. Labadie is a well-made Médoc offering very good value in comparison to many of its neighbours. The nose shows plenty of dark fruit with subtle earth and cocoa notes. The palate is cool and dense with blackcurrant fruit and classic pencil-lead notes. The finish is long with a lovely freshness which is characteristic of the 2014 vintage. Drink now to 2020.

Food matches	A classic Sunday roast
Price	£15.95 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 60%; Cabernet Sauvignon 35%; Petit Verdot, Malbec and Cabernet Franc 5%
Product code	Y7986B
Style	Dry, medium-bodied red wine
Terroir	Gravel and clay
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:
OTHER LEFT BANK BORDEAUX

2016 VENA ROSSA, CASTELLO DI LUZZANO



Luzzano has a long history of making wine, going as far back as 1,000 AD. Today, the property is run by art-loving Giovannella Fugazza, who regularly hosts art exhibitions at the winery. The *castello* straddles the regions of Lombardy and Emilia-Romagna, allowing Giovannella to experiment with wines from two different wine regions – as well as the labels, which she designs herself.

Aged in stainless steel, it shines bright and ruby in the glass with a nose dominated by juicy berry fruits. Cherry, raspberry and wild strawberry aromas melt with more savoury nuances on the background, crafting a wine that gives immediate pleasure. Drink now to 2022.

Food matches	Italian salami, grilled chicken or soft-medium cheeses
Price	£15.55 per bottle
How to serve	Serve at room temperature
Region	Emilia-Romagna, Italy
Grape variety	Barbera 60%, Bonarda 40%
Product code	V2580B
Style	Dry, medium-bodied red wine
Terroir	Alluvial soils rich in clay and calcareous marls
Buyer	Davy Żyw

Tasting notes

If you like this, you might like:

BARBERA D'ASTI OR VALPOLICELLA CLASSICO

2017 MESTIZAJE BLANCO, BODEGA MUSTIGUILLO



From the highlands of Valencia, at more than 2,500 feet altitude, lies the Mustigullo winery which has been at the head of the renaissance for the indigenous Bobal grape since its creation in 1990. Mustigullo also uses another obscure indigenous white grape, Merseguera, for its white wines as well as producing an olive oil.

This is a very elegant wine with a rich citrus core lifted by subtle floral notes of white blossom. It has spent time on its fine lees which adds texture to the mouth-feel. This is a crisp but complex multi-layered wine with a distinctive minerality and salinity to the finish. Drink now to 2020.

Food matches	Seafood paella, white meat or hard cheeses
Price	£13.75 per bottle
How to serve	Serve chilled
Region	Valencia, Spain
Grape variety	Merseguera, Viognier, Malvasia
Product code	V5068B
Style	Dry, light-bodied white wine
Terroir	Limestone and sandy soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

ALBARIÑO, VERMENTINO OR GAVI DI GAVI

2016 VACQUEYRAS, PAVANE, LA BASTIDE SAINT-VINCENT



Flanking the evocatively named Dentelles de Montmirail, with vines on the equally evocative Plateau des Garrigues, this is a charming family-owned wine *domaine* with 17th century origins. Winemaker Laurent Daniel is at the helm today.

The 2016 Vacqueyras is certainly fresh and juicy. Its fruit issourced from 10 parcels and dominated by the 75 percent tank-aged Grenache, with Syrah and Mourvèdre providing impressive support. Herbs, cassis and a hint of eucalypt provide the backdrop. The ensemble is enrobed and ennobled by ripe yet finely poised tannins. Drink now to 2021.

Food matches	Grilled or roasted beef and lamb dishes
Price	£17.95 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Rhône, France
Grape variety	Grenache, Syrah, Mourvèdre
Product code	V2391B
Style	Dry, full-bodied red wine
Terroir	Clay and limestone
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

GIGONDAS, VINSOBRES OR RASTAU

2015 BOURGOGNE BLANC, LES SÉTILLES, OLIVIER LEFLAIVE



Olivier, nephew of the great Anne-Claude Leflaive, managed Domaine Leflaive for almost 15 years up to 1994. Since then, Olivier has focused on his *négociant* business, buying fruit from a small number of trusted growers. The wines are made at his impressive premises in the village of Puligny-Montrachet.

In 2015, 90 percent of this *cuvée* came from vineyards in Puligny-Montrachet and Meursault. It was fermented and aged exclusively in oak, around 10 percent new. The result is an exemplary Bourgogne Blanc, which combines richness and texture with fresh acidity – despite the warmth of the vintage. Drink now to 2022.

Food matches	Chicken in a creamy sauce (with morels for a real treat!)
Price	£22.50 per bottle
How to serve	Serve just above fridge temperature (around 11°C)
Region	Burgundy, France
Grape variety	Chardonnay
Product code	V0438B
Style	Dry, medium-bodied white wine
Terroir	A combination of limestone and sandy-clay soils
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

MÂCONNAIS WINES FROM GROWERS SUCH AS OLIVIER MERLIN