

Pickering Mixed Case



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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 March's selection include: an aromatic Marsanne/Viognier blend from the Rhône, ideal for light lunches; a mature Cru Bourgeois from 2004 that is drinking well now; and an Argentinian Malbec, laden with dark fruits and spice, from an exciting new producer.

2012 CH. DE RESPIDE, CUVÉE CALLIPYGE



Located in the southern part of Graves, Ch. de Respide is a historic property (the white wine in particular was a favourite of Toulouse-Lautrec who often holidayed there). The eponymous gravel soil lends a crisp, saline edge to the Sauvignon Blanc which is tempered by the roundness of the Semillon. Fermentation in oak barrels lends a pronounced spicy, vanilla laced complexity to the whole.

More golden coloured than you might expect and with good "legs" too. The nose is huge: mango, lychee and white peach all vie for attention. The palate is really quite concentrated; this needs food. An intriguing juxtaposition of fresh and crisp versus weighty and complex.

Food matches	Almost too much for white fish – better with cream based chicken dishes or, as I recently found out, superb with Thai curry
Price	£16.50 per bottle
How to serve	Chill to 11°C. Drink now-2015
Region	Graves, Bordeaux, France
Grape variety	Sauvignon Blanc 60%, Semillon 40%
Product code	99159B
Style	Dry, medium to full-bodied, white wine
Terroir	Fine sandy/gravel soil
Buyer	Philip Moulin
Tasting notes	

If you like this, you might like:

LOIRE SAUVIGNON BLANC OR HUNTER VALLEY SEMILLON

2012 ISABEL ESTATE SAUVIGNON BLANC



Isabel Estate has been one of the great success stories of New Zealand's Marlborough region. Beginning as contract growers for Cloudy Bay, the Tiller family soon recognised that their patch of the valley floor could produce a Sauvignon of greater depth and character than the vineyards which were purely on river bed stones.

Intense lime and citrus flavours dominate the bouquet along with some complex floral notes. The palate is lively, but with good weight on the palate and a fresh, mineral finish. This is a bright, crisp and tangy Sauvignon Blanc.

Food matches	Try with shellfish or light salads
Price	£14.95 per bottle
How to serve	Chill to 11°C. Drink now-2015
Region	Marlborough, New Zealand
Grape variety	Sauvignon Blanc
Product code	92934B
Style	Dry, medium-bodied white wine
Terroir	Clay bench over river gravels
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

SANCERRE OR SAUVIGNON DE TOURAINE

2011 LA CADÈNE BLANC, CÔTES DU RHÔNE VILLAGES, CHAUME ARNAUD



Vinsobres is one of the most northerly of the Rhône villages, marked by a specific, and cool, micro-climate and by relative altitude, where white grapes flourish and of the reds, Syrah in particular comes into its own. Such excellence is nurtured with great skill by the best producers in the region, Valérie and Philippe Chaume Arnaud. Despite his rugby-playing past, Philippe makes wines of incredible elegance and finesse.

Marsanne and Viognier take the lead in a fine performance in 2011, which also has walk-on roles for Grenache Blanc, Roussanne, Clairette, Bourboulenc and Picpoul, pretty much the who's-who of Mediterranean white varieties. La Cadène is appropriately complex as a result, with a palate profile of figs, nougat, hints of exotic fruit and very clean citric acidity at the back of the mouth.

Food matches

soft cheeses, charcuterie

Price

£16.75 per bottle

How to serve

Bring out from the fridge half an hour before serving; therefore it should not be too cold...

Drink now-2014

Region

Rhône, France

Grape variety

Marsanne 40%, Viognier 40%, Grenache Blanc, Roussanne, Clairette, Bourboulenc and Picpoul (balance)

Product code

96267B

Style

Aromatic, medium-bodied, aromatic white wine

Terroir

Alluvial deposits, clay limestone, a few *galets* (pudding stones)

Buyer

Simon Field MW

Tasting notes

If you like this, you might like:

VIIGNIER BLENDS OR GODELLO FROM SPAIN

2004 CH. LES ORMES SORBET, MÉDOC



Les Ormes Sorbet has been in the Boivert family for 9 generations, and Hélène and her sons Vincent and François take huge care to protect the family legacy. Located near the northern tip of the Médoc peninsula in what is the home of many of the best known Cru Bourgeois, this is Cabernet Sauvignon territory and the wines are brawny and full of character.

Typically for the vintage, this is not deeply coloured and bottle age has lent a brick tinge to the rim. The nose has moved on from primary fruit to secondary notes of cedar and dried herbs. The palate shows sweet fruit at its core and has a wonderfully savoury depth on the finish. Cerebral claret.

Food matches

Lamb is the classic foil for this style of red Bordeaux. It is also good with hard cheese, such as Comté or Mimolette

Price

£23.95 per bottle

How to serve

Decant (if possible) an hour before serving at cool room temperature. Drink now-2016

Region

Bordeaux, France

Grape variety

Cabernet Sauvignon 65%, Merlot 30% and Petit Verdot 5%

Product code

98528B

Style

Dry, medium to full-bodied red wine

Terroir

Deep gravel beds (over 60%), with a sub-soil of blue clay in parts

Buyer

Philip Moulin

Tasting notes

If you like this, you might like: MATURE CABERNET MERLOT BLENDS OR LANGUEDOC MERLOT

2010 ALPAMANTA NATAL MALBEC, LUJÁN DE CUYO



The winery was founded in 2005 by three friends, and is run by one of them, Andrej Razumovsky, an Austrian with a Danish parent and Ukrainian/Moldovan origins. They set out to exploit the near perfect vine-growing conditions in Luján de Cuyo, Mendoza, where the low rainfall and clear skies enable organic and biodynamic farming practices to be readily adopted.

A still-youthful purple ruby colour and intense nose of blueberries and damsons set out this wine's stall. The palate is medium-bodied with an array of black and blue fruits, together with some Asian spice and notes of baked earth. This is a wine that is fruity enough to be enjoyed on its own, but with sufficient structure to partner food.

Food matches

Any red meat dish, especially if accompanied by a dark fruits or wine sauce.

Price

£15.95 per bottle

How to serve

Decant around an hour before serving at room temperature. Drink now-2015

Region

Mendoza, Argentina

Grape variety

Malbec

Product code

95999B

Style

Dry, medium-bodied, fruity red wine

Terroir

Limestone and alluvial soils on gentle north east facing slopes at an altitude of 3,100 feet

Buyer

Martin Hudson MW

Tasting notes

If you like this, you might like:

AUSTRALIAN SHIRAZ OR NORTH AMERICAN MERLOT

2011 CÔTES DU RHÔNE VILLAGES, NATIVE, VISAN, DOMAINE LA FOURMENTE



Visan is one of the more northerly of the Côtes du Rhône Villages and is less well known than many, undeservedly in my opinion. There is more Mistral here, more rainfall and seemingly more different colours of clay in the soil than anywhere else! Always ahead of its neighbours, the winery has been organic since 1964 and fully biodynamic since 2002.

Native is a Grenache/ Syrah blend, its soils dominated by ferruginous red clay. Concrete tanks and minimal intervention have underwritten purity and precision, with aromatics of pit-cherry, plum, soft spice and a silky palate which is untroubled by excess alcohol or, conversely, green sappy flavours. There is a pleasingly gentle lick of pepper on the finish.

Food matches

Risotto, guinea fowl

Price

£11.95 per bottle

How to serve

Open the wine an hour before serving; decanting will liberate the aromas (especially of the Syrah). Drink now-2016

Region

Southern Rhône, France

Grape variety

Grenache 60%, Syrah 30%

Product code

96146B

Style

Dry, medium-bodied red wine

Terroir

Clay, '*galets*' (pudding stones) and limestone

Buyer

Simon Field MW

Tasting notes

If you like this, you might like:

VACQUEYRAS OR GIGONDAS