

Pickering Mixed Case

Katie Rolph
WINE CLUB MANAGER




This month's Pickering Mixed Case is cleverly designed to accompany Easter celebrations. Start your feast off with our Own Selection Blanc de Blancs Champagne; made solely from the Chardonnay grape, the Blanc de Blancs style is one of finesse and makes the ideal apéritif. If guests still have some in their glass as you sit down for lunch then it will accompany fish such as smoked salmon beautifully, the crisp acidity cutting through the oily richness of the fish. At Easter, I often serve gammon and Domaine de Bellene's Pinot Noir – with its purity of crunchiness, red fruit – will make a perfect partner for the full-flavoured ham.

2016 RHEINGAU RIESLING, SELECTED BY EVA FRICKE



Eva Fricke is a young and exciting winemaker in the Rheingau, Germany. Her approach to vineyard practices is to be as ecological as necessary, which is also adopted in her winemaking. Premium vineyards in the area can often be difficult to purchase or lease, so Eva has recently bought in some organic fruit and produced this new wine, exclusively for Berry Bros. & Rudd.

The wine exhibits lime, white peach and mandarin aromatics, with white flowers and verbena. It has juicy acidity and a chalkiness that expresses itself on the mid-palate. Slightly juicier than the linear styles of Eva Fricke's estate wines, this is accessible in its youth. Drink now to 2019.

Food matches	Dim sum, curry, hard goats' cheese
Price	£17.25 per bottle
How to serve	Chilled
Region	Rheingau, Germany
Grape variety	Riesling
Product code	Y9959B
Style	Off-dry, medium-bodied white wine
Terroir	Sandy loam, loess, clay
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
PFALZ OR SAAR RIESLING

2016 DOMAINE D'ANTUGNAC, CHARDONNAY, HAUTE VALLÉE DE L'AUDE



Antugnac is a picturesque village high in the hills above Limoux, with the snow-capped Pyrenees clearly visible from the *domaine*. Jean-Luc Terrier shares his time between the Languedoc and his more famous estate in the Mâconnais, and wines from both properties have been Berry Bros. & Rudd favourites for some time. Burgundian *savoir faire* has travelled south with great aplomb.

Altitude and winemaking expertise have conspired to make a wonderfully refreshing Chardonnay, bright and full of energy. There is, however, no lack of Mediterranean generosity on the palate, manifested in hints of pineapple, guava and nectarine. Gentle oak ageing has lent texture and a gently creamy finish. Drink now to 2020.

Food matches	Shellfish, goats' cheese salad, chicken liver pâté
Price	£11.25 per bottle
How to serve	Serve lightly chilled
Region	Languedoc, France
Grape variety	Chardonnay
Product code	Y7828B
Style	Dry, medium-bodied white wine
Terroir	Limestone escarpments with a predominance of clay beneath
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
BERRY BROS. & RUDD RESERVE WHITE

2016 ALBARIÑO, IGREXARIO DE SAIAR, BODEGA SUCESORES DE BENITO SANTOS



Having founded his own winery in 1979, Benito Santos played a leading role in the establishment of the Rías Baixas DO. The winery's vineyards are in the Salnés Valley, and have an average vine age of 30 years. Here, picturesque trellises raise the grapes high above the ground, minimising the risk of rot – a perennial hazard in a region far wetter than most of the UK.

The nose exhibits punnet-loads of Albariño's characteristic stone fruit aromas. There's a citrus character too, presaging the palate's fresh acidity – the perfect complement to its relatively full body. Like all the best Albariños, this has a gently saline finish, evocative of long, seafront lunches. Drink now to 2019.

Food matches	All manner of seafood dishes, but <i>pulpo a la Gallega</i> would be really special
Price	£13.95 per bottle
How to serve	Straight from the fridge
Region	Rías Baixas, Spain
Grape variety	Albariño
Product code	Y6197B
Style	Dry, medium to full-bodied white wine
Terroir	Clay soils in the Salnés Valley. The weather here is strongly influenced by the Atlantic Ocean
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

OTHER NORTH-WESTERN SPANISH VARIETALS, NOTABLY GODELLO

2014 BOURGOGNE ROUGE, MAISON DIEU, DOMAINE DE BELLENE



Domaine de Bellene is the name for star winemaker Nicolas Potel's Burgundy estate, Belena being the Latinised Gaulish name for Beaune. Working organically, he takes care not to over extract or over oak his wines in order to allow the character of the vintage and the *terroir* to express itself.

Rich, deep colour with a purple rim, this is a very dense, powerful wine, with rich, dark liqueur cherry notes. There is unusual weight for a Bourgogne Rouge, while the acidity maintains freshness. This is a serious Bourgogne from vines over 60 years old in Beaune. Drink now to 2022.

Food matches	Excellent with game pie or a casserole
Price	£16.50 per bottle
How to serve	Serve at cellar temperature; open half an hour before serving
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Y3411B
Style	Dry, medium-bodied red wine
Terroir	A parcel of 64-year-old vines planted in clay-chalk soil at 230 metres' altitude facing south-south-east
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

OTHER BURGUNDY, OR BEAUJOLAIS SUCH AS MOULIN-À-VENT OR MORGON

BERRY BROS. & RUDD BLANC DE BLANCS CHAMPAGNE BY LE MESNIL, GRAND CRU



Le Mesnil, a distinctly superior co-operative, works only with growers in the best Grand Cru sites in the Côte des Blancs – which is dedicated to Chardonnay production. Sourcing fruit for some of the most famous names in the world, they also make this special *cuvée* exclusively for Berry Bros. & Rudd.

An impressively persistent mousse of beguilingly small bubbles heralds a nose of orchard and citrus fruit, hawthorn and quince. The palate is equally outstanding, its chalky purity underscoring a honeyed autolytic personality, courtesy of the extended lees ageing. Elegance is key here and the wine has a floral, almost ethereal finesse which probably explains its enduring popularity. Drink now to 2020.

Food matches	The perfect apéritif!
Price	£33.00 per bottle
How to serve	Serve chilled
Region	Champagne, France
Grape variety	Chardonnay
Product code	10016B
Style	Dry, medium-bodied, aromatic sparkling wine
Terroir	Chalky permeable topsoil, with more impermeable clay-limestone beneath it
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

OUR OTHER OWN-LABEL CHAMPAGNES

2016 ALHEIT VINEYARDS, FLOTSAM & JETSAM CINSULT



Chris and Suzaan Alheit, famous for producing Cartology, started this as a side project. It is made with dry-farmed, bush-vine parcels of Cinsault, which are capable of providing lower yields of fine quality fruit. Maturation of the 2016 was in neutral oak and in tank to further ensure purity of fruit and freshness.

Bright, pale ruby in colour, this has lively scented aromas that hint at the florals – a calling card of well-handled Cinsault. The palate is crunchy and poised with just enough tannin to support the juicy red and purple fruit. Light and fresh, hints of pepper spice add to the complexity. Drink now.

Food matches	Perfect as an apéritif or with poultry
Price	£17.50 per bottle
How to serve	Serve at room temperature
Region	Western Cape, South Africa
Grape variety	Cinsault
Product code	V2057B
Style	Dry, light-bodied red wine
Terroir	Decomposed sandstone and shale
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

PINOT NOIR