

Pickering Mixed Case



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WINE CLUB MANAGER

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May's Pickering Mixed Case provides plenty of choice for early summer drinking. As our thoughts turn towards lighter dishes – salads, fish, quiche, and so on – inevitably so does our desire for crisper, lighter wines. I'm delighted to include a Provençal rosé in this case – delicate in colour and style, its gentle summer fruit character and bright acidity will be the perfect foil for salmon or tuna niçoise salads. The grassy freshness of Cherrier's Sancerre will be just as enjoyable as an apéritif as it would with its classic match of goats' cheese. Also great with fish, its exuberant gooseberry quality makes for a wonderful all-rounder.

2016 GRÜNER VELTLINER, KAMPTALER TERRASSEN, WILLI BRÜNDLMAYER



Willi Bründlmayer is not only one of Austria's most revered winemakers, he is internationally respected for his dedication to promoting the country's wines. Willi has decided it is time to start letting the younger generation make its mark on the estate, with him becoming less involved in its day-to-day running.

Lemon in colour with white pepper spice, pear and white peach notes. Honey and kumquat bring added layers of complexity on the palate. The racy acidity and chalky mineral core really define this wine and place it firmly in the Kamptal. Drink now to 2020.

Food matches	White fish, Asian cuisine
Price	£21.75 per bottle
How to serve	Serve chilled
Region	Kamptal, Austria
Grape variety	Grüner Veltliner
Product code	Y7751B
Style	Dry, medium-bodied white wine
Terroir	Chalky loess and clay
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

JOSEF EHMOSER OR BERRY BROS. & RUDD GRÜNER VELTLINER FROM NIKOLAIHOF

2015 SANCERRE BLANC, DOMAINE THIERRY MERLIN-CHERRIER



Sophie and Thierry Merlin-Cherrier cultivate 13 hectares of well-located Sauvignon Blanc and Pinot Noir in and around the commune of Bué in Sancerre. The wines are aged on their lees in a single concrete tank for between 15 and 18 months and contrive beguilingly to immediate seduction, but also a more measured contemplation.

Classic aromas of flint, citrus fruit and verbena predominate, followed by a typically satisfying mouth-feel which juxtaposes classic Loire tension with an almost paradoxical richness on the finish. The 2015 may be seen as a relatively ripe vintage but there is no lack of dramatic energy here. Drink now to 2019.

Food matches	Goats' cheese salad, seafood and asparagus – when in season
Price	£17.95 per bottle
How to serve	Serve lightly chilled
Region	Loire Valley, France
Grape variety	Sauvignon Blanc
Product code	Y3759B
Style	Dry, medium-bodied white wine
Terroir	Flint (silex) with clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

POUILLY-FUMÉ FROM DOMAINE PATRICK COULBOIS

2015 THE FOUNDRY GRENACHE BLANC



Chris Williams was studying to be a lawyer when he discovered a passion for winemaking. Since 2001, Chris and his life-long friend James Reid have been producing their own site-specific wines. Originally made in a deserted blacksmiths' workshop, the wines were aptly named "The Foundry".

The nose is delicate and pretty with flecks of orange blossom, Asian pear and white peach. On the palate these fruit flavours develop savoury depth, as well as a soft minerality. The texture is characteristically rich, while the finish is long and refreshing, leaving a twist of citrus. Drink now to 2021.

Food matches	Marinated whole chicken cooked on the <i>braai</i> and spiced with cumin, coriander seed and fenugreek
Price	£14.00 per bottle
How to serve	Serve between 10-12°C
Region	Stellenbosch, South Africa
Grape variety	Grenache Blanc
Product code	V2059B
Style	Dry, medium to full-bodied white wine
Terroir	Malmesbury shale and decomposed granite
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
GRÜNER VELTLINER

2016 ESPRIT DE PROVENCE ROSÉ, DOMAINE DU GRAND CROS



This 24-hectare property is run by the Faulkner family. The quality and precision of their wines is largely down to the son, Julian, who manages to conjure up classic Provence rosé with an extra depth and level of concentration. Attention to detail is paramount in both the vineyard and winery with sustainable practices adopted. Each parcel is vinified separately and later blended to create a perfectly balanced wine.

Light salmon in colour with strawberries and red berry perfume. Notes of citrus and pink grapefruit with a touch of ginger can be found on the palate. The acidity is racy and there is a freshness and lift that continues on the finish. Drink now.

Food matches	Apéritif, shellfish, white fish
Price	£15.95 per bottle
How to serve	Chilled
Region	Provence, France
Grape variety	A blend of Grenache, Syrah, Cinsault, Rolle
Product code	Y6135B
Style	Dry, medium-bodied rosé
Terroir	Clay, calcareous
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
SANCERRE ROSÉ

2016 MORGON, LA VOÛTE SAINT-VINCENT, DOMAINE LOUIS CLAUDE DESVIGNES



This estate is currently run by brother and sister Louis-Benoit and Claude-Emmanuelle Desvignes, who represent the eighth generation of *vignerons* in the family. Their wines are made in the traditional Cru Beaujolais fashion, with whole bunches fermented in concrete tanks, avoiding oak to preserve the fruit and *terroir* expression.

Medium-deep purple in colour with a vibrant purple rim, the nose offers aromas of flowers and red berries, characteristic of this cool vintage. The palate has a mouth-watering acidity and satisfying grip which balances perfectly with the crunchy red berry fruit. Drink now to 2020.

Food matches	An excellent partner to charcuterie
Price	£15.95 per bottle
How to serve	This should be served lightly chilled, around 16°C
Region	Beaujolais, France
Grape variety	Gamay
Product code	Y6132B
Style	Dry, medium-bodied red wine
Terroir	A vineyard of decomposed rock with manganese and schist
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:
MOULIN À VENT OR CÔTE DE BROUILLY

2016 BARBERA D'ALBA, TREDIBERRI



Trediberri is a young, artisanal family winery. Berri is a small hamlet in the westernmost part of La Morra, located in the Langhe hills of Piedmont, close to the Tanaro river. It lies at the extreme western edge of the Barolo region. They grow Nebbiolo, Barbera and Sauvignon Blanc.

It is vivid and vibrant, characterised by a deep crimson violet. Ripe red cherry, blackberry and vanilla on the nose. The weather in 2016 provided perfect conditions in Barbera, raising up sugar and structure, though keeping acidity. This is a big and vinous Barbera, yet very balanced and easy to drink. Drink now to 2040.

Food matches	Barbecue ribs, beef tartare, aubergine parmigiana
Price	£16.00 per bottle
How to serve	Serve at room temperature
Region	Piedmont, Italy
Grape variety	Barbera
Product code	Y9925B
Style	Dry, medium-bodied red wine
Terroir	Between 242 and 290 metres above sea level. Marl with sandy veins
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:
MARZEMINO DEL TRENINO OR NEGROAMARO DEL SALENTO