

Pickering Mixed Case

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WINE CLUB MANAGER

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November's Pickering Mixed Case should provide you with some brilliant wines for festive imbibing. In my house, we normally start Christmas Day with Champagne but at a time of year renowned for excess, it can be wise to ease in a little more gently; the German Riesling in this case fits the bill perfectly as a refreshing aperitif. If you're serving cold cuts for Boxing Day lunch as I will be, consider the Brouilly from Alain Michaud; its lightness and peppery red fruit will make a great foil to cold gammon and turkey. Finally, if port is not your tippie, try the rich and brambly Madiran with the obligatory cheeseboard.

2010 BOURGOGNE BLANC, JEAN-YVES DEVEVEY



From humble beginnings, Jean-Yves Devevey has developed a successful business, part vigneron, part merchant, making both red and white Burgundy. His Bourgogne Blanc comes in part from vineyards just below Chassagne-Montrachet and in part from the hillsides of the Hautes Côtes de Beaune.

The two components have married beautifully, offering a floral touch to the predominantly white fruit with a real sense of harmony. The fruit has a lush dimension without losing precision, there is minimal barrel effect, and the finish lingers agreeably. Now-end 2015.

Food matches	Shellfish or light chicken dishes
Price	£16.95 per bottle
How to serve	Chilled to 12°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	86770B
Style	Dry, medium-bodied white wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CHASSAGNE-MONTRACHET

2012 DEIDESHEIMER HERRGOTTSACKER 'SL', ERSTE LAGE, DR DEINHARD



The Dr Deinhard wines come from the Von Winning estate which draws on 50 hectares of mainly Riesling vines among the villages of Ruppertsberg, Deidesheim and Forst. The three villages are central to the Pfalz region, whose sandstone, limestone and basalt soils, give fine dry wines.

The village of Deidesheim delivers refinement as well as substance to its dry Rieslings (compared to the peachiness of Forst Rieslings). Herrgottsacker is one of the village's single vineyards, whose influence is visible via the wine's understated elegance; 'SL' stands for 'Spätlese', denoting its ripeness level. I love its pink grapefruit purity and zing. It's very delicate, subdued even, with flowing persistence. Now-2022.

Food matches	As an aperitif
Price	£16.00 per bottle
How to serve	Chilled to 11°C
Region	Pfalz, Germany
Grape variety	Riesling
Product code	Z2180B
Style	Dry, medium-bodied white wine
Terroir	Sandstone and limestone mix
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
ALSATIAN OR AUSTRIAN RIESLING

2013 FRANÇOIS LURTON, MJ JANEIL, GIOS MENSENG SAUVIGNON



From the fifth generation of an exceptionally famous Bordeaux dynasty, François Lurton oversees an outstandingly consistent family of wines from vineyards in France, of course, but also in Spain, Chile and Argentina. *Savoir faire* and attention to detail underwrite quality across the piece, with Mas Janeil demonstrating the quality of the slightly forgotten south west corner of the Hexagone.

An attractive yellow gold colour and then expressive aromatics of exotic and citrus fruits, with hints of honeysuckle and fennel in support. The palate is fresh and lively yet pleasingly textured and impressively persistent, thereby capturing the best features of both varieties. Now- end 2015.

Food matches	Braised pork or chicken dishes
Price	£9.95 per bottle
How to serve	Chilled to 11°C
Region	South West France
Grape variety	Gros Manseng 60%, Sauvignon Blanc 40%
Product code	L0831B
Style	Dry, aromatic, textured white wine
Terroir	Gravelly topsoil, underneath mainly clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
WHITE BORDEAUX

2012 BROUILLY, VIEILLES VIGNES, DOMAINE ALAIN MICHAUD



Alain Michaud has forty vintages of Brouilly under his belt, and still an appetite for more. He majors on this one wine made from old vines around his house, beneath the slopes of Mount Brouilly. Wonderful wine from a spectacular location.

The 2012 Brouilly has a glowing purple colour, with really expressive bright fruit on the nose. The palate is unusually robust for Beaujolais – Alain Michaud's style and his old vines – with some raspberry notes, abundant fruit throughout the palate and a crunchy mineral finish. Complex wine with beautiful structure. Now-2016.

Food matches	Roast duck or chicken
Price	£14.95 per bottle
How to serve	No need to decant, so serve at room temperature
Region	Beaujolais, France
Grape variety	Gamay
Product code	97484B
Style	Dry, medium-bodied red wine
Terroir	Sandstone and clay on granitic debris
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
FLEURIE OR LIGHT BOURGOGNE ROUGE

2010 CHURTON PINOT NOIR



Marlborough's reputation for Pinot Noir is growing rapidly now that the vines are being planted in the foothills, as Sam and Mandy Weaver have done at Churton, rather than on the valley floor. The vineyard is farmed biodynamically. 2010 was a very fine growing season at Churton with small berries that ripened evenly.

Certainly there is a wealth of fruit on the palate, a mix of deep strawberry with some black cherry notes, and an excellent long finish. As always with Churton, it is in a classical, almost savoury style, without recourse to overtly sweet fruit. Now-2017.

Food matches	Cold cuts or poached salmon
Price	£24.50 per bottle
How to serve	No need to decant
Region	Marlborough, New Zealand
Grape variety	Pinot Noir
Product code	94932B
Style	Dry, medium-bodied red wine
Terroir	A thick layer of windblown loess with up to 17% clay over alluvial gravel
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CENTRAL OTAGO PINOT NOIR OR MORGON

2009 DOMAINE PICHARD, MADIRAN



Madiran is famous for its tannic concentration, its capacity to age virtually forever and finally for its ability to accompany even the richest game based dishes. Domaine Pichard succeed because their wines qualify on all the above counts and yet, praise be, also maintain a sweet ripe fruit character and harmonious balance.

Tannat and Cabernet Franc share the honours here, unusual bedfellows you may think, yet perfectly matched in this generous sunny vintage with the dark, stentorian berry fruit character finding a perfect foil in a sweet and seductive finish, which is completely beguiling. Now-2020.

Food matches	<i>Cassoulet</i> , game dishes, roasts, hard cheeses
Price	£18.95 per bottle
How to serve	Consider double decanting two hours in advance
Region	Madiran, France
Grape variety	Tannat 50%, Cabernet Franc 50%
Product code	95726B
Style	Dry, full-bodied rich red wine
Terroir	Decomposed granite, mica and clay rich soils Quartz and pebbles on clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like: ARGENTINIAN MALBEC OR
SOUTHERN FRENCH CABERNET SAUVIGNON)