# **Pickering Mixed Case**

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Villando

November's Pickering selection offers a taste of something different. We've included Burgundy's "other" white grape – Aligoté, which in the hands of Marc Colin offers something absolutely delicious. Burgundy's red grape - Pinot Noir - is represented by a juicy red-berried wine from the Rieffel brothers in Alsace. It's joined by a white, old-vine field blend from California's Napa Valley (more often Cabernet country) and a South African Chenin Blanc, both of which would sing alongside seafood dishes.

# 2015 VINCENT CARÊME, TERRE BRÛLÉE, CHENIN BLANC



Vincent Carême is a dynamic young winemaker based in the Loire. With a wife hailing from South Africa and having worked several vintages there, it is unsurprising that he has now turned his hand to producing his favourite grape variety in the southern hemisphere. The 2015 vintage is the couple's third in the Swartland.

With each vintage the wines are becoming increasingly complex, achieving a balance between the restraint of dry Loire Chenin and the ripe opulence that old-vine South African Chenin Blanc embodies. There are aromas of tropical fruit, lime pith and honeysuckle on the nose and palate. This wine is rich and textural from time spent on its lees. Drink now to 2021.

Food matches Price How to serve Region Grape variety Product code Style Terroir Buyer

Seafood dishes and shellfish £16.25 per bottle Serve chilled from the fridge Swartland, South Africa Chenin Blanc Y8070B Dry, medium-bodied white wine Granite and shale Katherine Dart MW

Tasting notes

# 2016 BOURGOGNE ALIGOTÉ, MARC COLIN



Domaine Marc Colin is one of the most respected white wine producers in Burgundy. He is based in the small village of St Aubin and works some of its finest vineyards, including Le Montrachet and Bâtard-Montrachet. Aligoté is a much-maligned grape variety which - in the right hands and the right location - can produce excellent wines

Pale in colour, this has a steely and mineral nose, offering some green apple aromas and a touch of cream. Ageing in old oak barrels gives a subtle hint of spice and some breadth to the palate, accompanying the precise acidity and chalky finish. Surprisingly complex for a "humble" Aligoté. Drink now to 2020.

Food matches	Excellent with a simple sole meunière
Price	£18.50 per bottle
How to serve	Serve chilled at around 12 to 13°C
Region	Burgundy, France
Grape variety	Aligoté
Product code	Y9864B
Style	Dry, lightly oaked, medium-bodied white wine
Terroir	Clay-limestone soil in the communes of Puligny-
	Montrachet, Chassagne-Montrachet and St Aubin
Buyer	Adam Bruntlett
Style Terroir	Dry, lightly oaked, medium-bodied white wine Clay-limestone soil in the communes of Puligny- Montrachet, Chassagne-Montrachet and St Aubin

#### Tasting notes

# 2016 DESANTE, L'ATELIER, NAPA VALLEY



David and Katharine DeSante are a husband and wife winemaking duo that work with amazing old vines and field blends from the Napa Valley. Their 1,000-case production is very small scale and their attention to detail is impeccable, working organically and sustainably with all their vineyards.

The nose offers aromas of orange blossom and white stone-fruits, combined with fennel and citrus aromas. There is a saline core to the wine, with nervy acidity and a waxy texture on the palate. Lemon verbena and apricot notes continue on the finish. Drink now to 2020.

Food matches	Seabass, pho or courgette and goats' cheese tart
Price	£29.95 per bottle
How to serve	Serve chilled
Region	California, USA
Grape variety	Field blend including Sauvignon Blanc, Sémillon,
	Pinot Blanc and Chardonnay
Product code	V2100B
Style	Dry, light to medium-bodied white wine
Terroir	Bale loam (equal parts silt, sand, stone and clay)
Buyer	Fiona Hayes

Tasting notes

## If you like this, you might like: OTHER CALIFORNIAN WHITE BLENDS

#### 2015 ROSSO DI TOSCANA, SANGIOVESE, SCOPETONE



This jewel of a Brunello di Montalcino estate was first planted in 1978 by Federigo Abbarchi and Angela Corioni on marne and iron-rich red silt soils. Today locals Loredana Tanganelli, husband Antonio and daughter Giada rent the vineyards, farming it alongside 1.5 hectares of their own land. Their classical wines are sensitive and traditional, with this Rosso di Toscana a blend of fruit from both Montalcino and the neighbouring Montecucco region, which gives even more generosity and depth on the palate.

Rich aromas of Tuscan fruits and spices on the nose are mirrored by the density of fruit on the palate ripe and open but also lively and approachable. The fruit is generous - rose florals, sweet red berry, black cherries and peach skin, along with hints of tomato leaf. It's all balanced by the fresh, poised acidity, and soft tannins. Drink now to 2022.

Food matches	Pizza with nduja or Tuscan ribollita soup
Price	£14.25 per bottle
How to serve	Serve cool at 16 to 18°C
Region	Tuscany, Italy
Grape variety	Sangiovese
Product code	Y5607B
Style	Dry, medium-bodied red wine
Terroir	Iron-rich red silt soils at 450 metres above sea-level
Buyer	Davy yw

## **Tasting notes**

## 2015 OLD PLAINS, LONGHOP CABERNET SAUVIGNON, **MOUNT LOFT**



Old Plains Longhop is the joint venture of two school friends based in the Adelaide Plains. Their aim is to preserve the heritage, character and quality of the few remaining parcels of old vines planted here by Italian immigrants following the Second World War.

With many of the vines over 50 years old, this wine expresses fine concentration and balance. It has a wonderfully open nose of mulberry, blackcurrant and violet. Its berry-fruit profile melts into subtle notes of allspice and chocolate. The tannins are fine and well managed, and the acidity remains fresh. Drink now to 2022

Food matches	Beef ragù or winter stews
Price	£16.00 per bottle
How to serve	Serve at room temperature
Region	Adelaide Hills, Australia
Grape variety	Cabernet Sauvignon
Product code	Y6219B
Style	Dry, medium-bodied red wine
Terroir	Red clay over broken limestone
Buyer	Katherine Dart MW

## Tasting notes

If you like this, you might like: **OLD-VINE REDS FROM THE BAROSSA** 

#### 2017 PINOT NOIR, NATURE, DOMAINE LUCAS & ANDRÉ RIEFFEL



The Rieffel family has been producing wine since the 1940s. Lucas Rieffel, a third-generation winemaker, took over the reins in 1996. With just 10 hectares in three Grand Cru vineyards the estate remains small and focused on quality. The domaine was certified organic in 2012 and has since been experimenting with biodynamic practices.

This is a natural expression of Pinot Noir. The nose is delicately perfumed and aromatic. The palate reveals vibrant red berry fruit and fine tannins which lead on to a refreshing, juicy finish. Low sulphur, unfined and unfiltered. This wine displays exceptional freshness and is extremely quaffable. Drink now to 2021.

Food matches	Poultry and game dishes
Price	£19.00 per bottle
How to serve	Serve lightly chilled
Region	Alsace, France
Grape variety	Pinot Noir
Product code	V5316B
Style	Dry, light to medium-bodied red wine
Terroir	Clay and sandstone
Buyer	Katherine Dart MW

#### **Tasting notes**

If you like this, you might like: **BOURGOGNE ROUGE**