

Pickering Mixed Case



Katie Cooper
WINE CLUB MANAGER

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I hope you enjoy the wines we've selected for the September Pickering Mixed Case. I loved the purity and freshness of Vincent Carême's Vouvray; it will match well with simple suppers like pasta and roast chicken or would also work as an apéritif. Closer to home, the Pinot Noir from Gusborne Estate is equally fresh, and is resplendent with crisp summer fruits and bright acidity. We have come to expect English wine to be of the sparkling variety but this example demonstrates the ability of native growers to produce different styles.

2013 AMBROSÍA VIÑA UNICA CHARDONNAY, GUALTALLARAY



In 2002 a group of friends bought land in the premium Gualtallaray zone of the Uco Valley. A well-known local winemaker used their fruit for his top *terroir* wine. His first vintage of the Malbec achieved 94 Parker points, leading the wines to be bottled under the autonomous Ambrosía label.

This vintage, 2013, is the debut of Ambrosía's Chardonnay and it is impressive. Warm lemon and white peach aromas are followed by riper flavours of yellow apple and nectarine, accompanied by toasty notes of lees-ageing. Ripe but refined with good texture and length. Drink now to 2017.

Food matches	Roast loin of pork, Macaroni cheese, Gruyère
Price	£17.95 per bottle
How to serve	Serve cold from the refrigerator
Region	Mendoza, Argentina
Grape variety	Chardonnay
Product code	Z7103B
Style	Dry, medium-bodied ripe white wine
Terroir	Limestone
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
NEW ZEALAND CHARDONNAY

2013 VOUVRAY SEC, VINCENT CARÊME



Vincent Carême is a young and ambitious Vouvray wine grower who set up his *domaine* from scratch in 1999. The estate makes the full range of wines: sparkling, dry, demi-sec and sweet and he uses organic methods across his vines, with the 14 hectares of vines used to produce his *domaine* wines being certified.

Amazingly pure, with freshly-picked comice pear aromatics, it is gorgeously transparent and almost creamy. It flows and glides with seamless ease; the cool vintage providing extra freshness and crunch, chalky-white citrus fruit, racy acidity, understated, discreet and with a sublime elegance. Drink now to 2024.

Food matches	Poultry, creamy mushroom dishes
Price	£19.50 per bottle
How to serve	Chilled to 11°C
Region	Loire, France
Grape variety	Chenin Blanc
Product code	Z1255B
Style	Dry, medium-bodied white wine
Terroir	Chalky banks of the river Loire
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
SOUTH AFRICAN CHENIN BLANC OR SÉMILLON

2014 CHIGNIN, ANNE DE LA BIGUERNE, DOMAINE JF QUÉNARD



Jean-Francois Quénard, from a noted family of Savoie *vignerons*, joined his father in 1987 and has since developed the estate to 18 hectares, notably in white wines from the Cru of Chignin. Each vineyard site is bottled separately, and the *domaine* is currently undergoing organic certification. Anne de la Biguerne is a single vineyard planted with 65-year-old Jacquère vines.

Jacquère offers delicious fresh floral wines of modest alcoholic degree. The 2014 enjoys the richer texture which comes from older vines, yet retains a floral character, delicious light plum and greengage fruit, with a steely mineral thread. This displays both precision and balance. Drink now to 2016.

Food matches	Fondue
Price	£13.90 per bottle
How to serve	Serve lightly chilled
Region	Savoie, France
Grape variety	Jacquère
Product code	Z7468B
Style	Dry, medium-bodied white wine
Terroir	Steep stony soil on clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CHENIN BLANC OR CHABLIS

2011 CHÂTEAU DE LANCYRE, VIEILLES VIGNES, PIC ST LOUP



Between the Cevennes and Mont Ventoux, Pic St Loup is one of the most famous and scenic of all of the Languedoc enclaves. The dramatic limestone escarpments, including the eponymous 'peak', provide a memorable back-drop to a number of excellent wineries; Château de Lancyre is one of the very best.

On the nose thyme and bay complement an abundance of fruit, dominated by plums and cherries. The wine has a smoky back-drop and firm, refreshing acidity. The words liquorice, graphite and game were also inscribed in the tasting book; the perfumes of Pic St Loup recall local luminosity and limestone clarity in a swirl of synesthetic pleasure. Drink now to 2017.

Food matches	Game pie, pheasant, spiced venison, braised rabbit
Price	£12.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Pic St Loup, Languedoc
Grape variety	Syrah 65%, Grenache 35%
Product code	95826B
Style	Dry, full-bodied red wine
Terroir	Limestone and gravel dominate the top soil, with more clay thereunder
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
CORBIÈRES OR CÔTES-DU-ROUSSILLON

2012 GUSBORNE ESTATE PINOT NOIR



South-facing Kentish slopes billowing down to the Dickensian mists of Romney Marsh have proved fertile ground for celebrated winemaker Charlie Holland and his ongoing, and hitherto very successful, quest to unveil the Holy Grail of a top quality Pinot Noir.

Nine months in new French oak has framed an impressively serious Pinot Noir. Intense red fruit aromas are followed by a fruit basket of indulgence, a pre-Raphaelite symphony of colour and flavour. Crunchy fruit at the back of the palate betrays the oak, a gentle pleasing betrayal, which leaves only a good taste in the mouth. Drink now to 2016.

Food matches	Beetroot soup, gazpacho, mushroom risotto
Price	£21.95 per bottle
How to serve	Serve very slightly chilled
Region	Kent, England
Grape variety	Pinot Noir
Product code	Z3314B
Style	Dry, medium-bodied red wine
Terroir	Clay and sandy loam
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
SANCERRE ROUGE OR NEW ZEALAND PINOT NOIR

2011 FOXWOOD VINEYARDS SHIRAZ



Twelfth (yes, twelfth) generation South African winemaker, Matthew Krone, set up Foxwood Vineyards in partnership with Pieter De Vos and Jan Groenewald. This resurrected an old business alliance as Matthew's great-grandfather and Pieter's grandfather were also partners in the successful company, DeVosKrone&Co, in 1923. The wines are fabulous.

Much more Syrah than Shiraz, this elegant wine is very Northern Rhône in style. It has a wonderful, violet perfume with fresh, crunchy black-cherry fruit enveloping a granite core. This is an unexpectedly refreshing style of Syrah/Shiraz from South Africa. Drink now to 2017.

Food matches	Seared tuna, guinea fowl, roast lamb
Price	£16.95 per bottle
How to serve	Serve slightly cool to maximise flavours
Region	Coastal Region, South Africa
Grape variety	Shiraz
Product code	Z7464B
Style	Dry, medium-bodied red wine
Terroir	Various sites across the coastal region of the western cape
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
ST JOSEPH OR CORNAS