Pickering Mixed Case

Victoria Reeves ACTING WINE CLUB MANAGER

Villando

September's Pickering Mixed Case features an eclectic selection of wines destined to take their place among your favourites. As the nights begin to draw in, a chilled glass of Bordeaux Blanc, in the form of the 2014 Clos de Lunes, should provide crisp, elegant and citrusy succour. The 2017 Pecorino from Abruzzo's Faraone has a similar weight and will taste wonderful with the last few summer salads and grilled fish. Representing the reds, Bedrock Wine Co.'s The Whole Shebang is a juicy ripe red from one of America's most exciting producers.

2014 LUNE D'ARGENT, CLOS DE LUNES



Inspired by Domaine de Chevalier - a pioneer in dry white Bordeaux - Olivier Bernard established Clos de Lunes in Sauternes, the heartland of sweet wine. His vision was to produce dry white wine of the highest quality. Clos des Lunes is testament to his achievements and is known for producing one of the very finest Bordeaux Blancs.

A crisp, elegant wine, this has notes of citrus, stone fruit and minerality. A quarter of the wine is matured in oak barrels, which adds richness and texture to the palate, balancing the fresh acidity and generous fruit of the 2014 vintage. Drink now to 2022.

Food matches	Wonderful with any white fish dish or shellfish
Price	£19.50 per bottle
How to serve	Serve chilled from the bottle
Region	Bordeaux, France
Grape variety	Sémillon 70%, Sauvignon Blanc 30%
Product code	Y7790B
Style	Dry, medium-bodied white wine
Terroir	Clay and gravel soils
Buyer	Oliver Barton

Tasting notes

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2016 CRAVEN, CLAIRETTE BLANCHE



Mick and Jeanine Craven produce natural wines with a sense of place. Their Clairette Blanche comes from what is said to be one of (if not the) last block of the variety in Stellenbosch. Destined to be grubbed up, Mick has salvaged these old bush vines and prompted a renaissance of this forgotten variety.

The palate is delicately scented and textural with saline minerality, notes of bruised apple and a citrus core. Fresh and light in body and alcohol, there is a hint of grip that focuses the finish. The wine has deceptive staying power. Served chilled, this is the perfect lunchtime wine. Drink now.

Food matches	Almonds and olives or a picnic in the park
Price	£17.50 per bottle
How to serve	Chilled from the fridge
Region	Stellenbosch, South Africa
Grape variety	Clairette Blanche
Product code	Y7156B
Style	Dry, light to medium-bodied white wine
Terroir	Sandy with decomposed granite throughout
Buyer	Katherine Dart MW

Tasting notes

2017 PECORINO DEI COLLI APRUTINI, COLLEPIETRO, **FARAONE**



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Faraone's small nine-hectare estate, which dates back to 1916, is based in the Colline Teramine, 10 miles from the Adriatic Sea. Today the estate remains a family affair. Winemaker Giovanni Faraone works alongside his wife Paola and sons Alfonso and Federico; the latter an oenologist who worked in France and New Zealand before taking up his post in Umbria.

This is gloriously scented with notes of nectarine and lime blossom. The citrus fruit and florals continue on the palate with stone fruit notes, bright acidity and a ripe core of fruit on the mid-palate. Traditionally made, there is clarity and a hint of grip leading to a long, pithy finish. Drink now to 2019.

od matches	Perfect with salads and grilled white fish
ce	£17.95 per bottle
w to serve	Serve cool at 11°C or the subtler aromas will
	notemerge
gion	Abruzzo, Italy
ape variety	Pecorino
oduct code	V4580B
/le	Dry, medium-bodied white wine
rroir	Sand and limestone soils
yer	Davy Żyw

Tasting notes

If you like this, you might like: SOAVE CLASSICO OR FIANO DI AVELLINO

THE WHOLE SHEBANG, CUVÉE XI, BEDROCK WINE CO.



This exciting project was started in 2007 by owner and winemaker Morgan Twain-Peterson MW (son of the legendary Joel Peterson who founded Ravenswood Winery), who was later joined by his business partner Chris Cottrell. At the moment the winery, based in Sonoma, is producing some of the most exciting wines coming out of the US. They own their own vineyards (Bedrock) and also purchase high-quality fruit from all over California.



Food matches	Steak, tacos, pizza or pasta dishes
Price	£16.95 per bottle
How to serve	Serve at room temperature
Region	California, USA
Grape variety	Mainly Zinfandel, with Carignan, Petite Sirah,
	Mourvèdre, Alicante Bouschet, Grenache,
	Syrah, Barbera
Product code	V1980B
Style	Dry, full-bodied red wine
Terroir	Clay and loam
Buyer	Fiona Hayes

Tasting notes

2014 PASSADOURO, VINHO TINTO, QUINTA DO PASSADOURO, CIMA CORGO



Quinta do Passadouro dates back to the 17th century, but was bought by a Belgian industrialist in 1991, with whom Jorge Serôdio Borges has worked as winemaker and estate manager since 1999. Together they have found a balance between traditional methods and modern techniques, investment and innovation.

Deep ruby, this wine has a vibrant nose of plum and blackberry, alongside violet and wild herbs. Medium to full-bodied, the palate offers generous fruit and velvety tannins which are complemented by nutmeg, toast and hints of smokiness from the perfectly integrated French oak. It builds to a long, complex finish. Drink now to 2022.

Food matches	Grilled steak or lamb
Price	£19.95 per bottle
How to serve	Serve at 13 to 17°C; it may benefit from decanting
Region	Douro Valley, Portugal
Grape variety	Touriga Nacional 40%, Tinta Roriz 25%, Touriga
	Franca 25%, the rest an unknown field blend
Product code	V3936B
Style	Dry, medium to full-bodied red wine
Terroir	Very steep terraced vineyards on a base of schist
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: MENCÍA FROM BIERZO, RIOJA RESERVA OR ARGENTINIAN MALBEC

2017 DOMAINE DE LA RECTORIE, COLLIOURE



This 30-hectare estate, set in the steep terraces of Collioure, is made up of different parcels with different expositions but primarily with schist soil. The proximity to the sea brings freshness and energy to the wines. The estate, now run by father and son Thierry and Jean Emmanuel Parcé, makes both dry still and fortified wines.

Vibrant ruby with purple hints, a rich black and red berry fruit perfume is combined with notes of black olive, pepper and cherry. The palate has concentrated blackcurrants and cranberries with herbal garrigue notes that are a nod to this amazing wine region. The tannins are chalky and savoury with refreshing acidity. Drink now to 2023.

Food matches Paella, duck, terrine or rillettes £19.95 per bottle How to serve Serve at room temperature Roussillon, France Grape variety Syrah, Grenache Noir, Carignan Product code V4787B Dry, medium to full-bodied red wine Schist soils **Fiona Hayes**

Tasting notes

Price

Region

Style

Terroir

Buyer

If you like this, you might like: