

Wellington Mixed Case



Katie Cooper

WINE CLUB MANAGER

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Our Masters of Wine pride themselves that this range is excellent in every regard. The Wellington Mixed case, named after our newest cellar, aims to deliver a wishlist of Mixed wines from classic regions and great vintages. Highlights from January's selection include: a waxy, Sémillon-dominated white Bordeaux; a Premier Cru Chablis to make a decadent match for langoustines; a mature St Estèphe, just the ticket with roast beef and a traditional Bandol brimming with hedgerow fruits and savoury notes to warm those long, cold evenings of winter.

2012 CH. CHASSE-SPLEEN BLANC, MOULIS



It is thought that the Château's unusual name came from Lord Byron, who claimed that few other wines were as good "pour chasser le spleen", or cheering oneself up. This excellent, well-known Cru Bourgeois is renowned for its red, but the white is fast gaining favour. Everything, from vineyard to winery, is run on traditional and sustainable lines.

Pale lemon in colour, this wine has a classic white Bordeaux nose of aromatic fruit (elderflower and white peach) with a touch of spice from nine months in barrel. The palate is pure and fresh, with fine acidity balanced by currant and gooseberry fruit. The finish is gentle, but persistent, and holds the interest nicely.

Food matches	Oysters, turbot, sea bass, grilled chicken, goats' cheese
Price	£28.00 per bottle
How to serve	Chill to 12°C
Region	Bordeaux, France
Grape variety	Sémillon 60%, Sauvignon Blanc 40%
Product code	97641B
Style	Dry, medium-bodied white wine
Terroir	Gravel and limestone on clay
Buyer	Philip Moulin
Tasting notes	

If you like this, you might like: DRY VOUVRAY FROM THE LOIRE OR NEW ZEALAND SAUVIGNON BLANC

2011 CHABLIS, FOURCHAUME, 1ER CRU, LA PIÈCE AU COMTE, JEAN-CLAUDE BESSIN



Jean-Claude Bessin has been making wine in La Chapelle Vaupelteigne, north of Chablis itself, since 1992. The grapes are hand harvested and fermented with natural yeasts, both techniques relatively rare in Chablis today. La Pièce au Comte is a special site within Bessin's holding of the Premier Cru Fourchaume.

Pale colour and very pure nose. Lots of minerals immediately apparent on the palate with an underlying weight of fruit, great weight and very persistent. Lovely aftertaste and a very classic Chablis from this special plot of old vines within Fourchaume.

Food matches	Oysters, langoustines or roasted white fish
Price	£28.50 per bottle
How to serve	Chill to 11°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	94310B
Style	Dry, light-bodied white wine
Terroir	Kimmeridgean clay
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like: PULIGNY-MONTRACHET OR TASMANIAN CHARDONNAY

2012 DOMAINE DE TERREBRUNE BLANC



Domaine de Terrebrune is located on the east side of the Provence appellation, nearer to Toulon, that is to say, than Marseilles, in fact close to the somewhat less well-known town of Ollioules. Terrebrune's vines are planted on the terraces of the unusually named Gros Cerveau mountain and its soils are made up of limestone and brown clay.

A nose of green apples and honeysuckle spice and a palate with mineral notes, hints of white peach, poached pear and even a whisper of white pepper. With *matière* from the Ugni Blanc providing a solid foundation, the Clairette and Bourboulenc add charm and complexity to the ensemble.

Food matches	Shellfish and goats' cheese
Price	£22.95 per bottle
How to serve	Serve lightly chilled but not too cold!
Region	Provence, France
Grape variety	Clairette, Bourboulenc and Ugni Blanc
Product code	94859B
Style	Dry, medium-bodied white wine
Terroir	Limestone and brown clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like: VOUVRAY OR VIOGNIER FROM SOUTHERN FRANCE OR CHILE

2004 CH. MEYNEY, ST ESTÈPHE



Meyney is a bit of a trade secret. It is not a fashionable Château yet everything about it speaks of quality. It sits adjacent to Ch. Montrose, atop some of the finest Cabernet *terroir* in all of Bordeaux; tempered and protected by the Gironde this is a noble vineyard, making classic, long-lived Bordeaux.

A gentle crimson colour with a brickish edge to the rim. The nose is restrained, with damson and blackberry fruit and secondary notes of leather and spice. A lovely core of sweet fruit on the palate, and again, a slight cigar-box and leather note on the long, complex finish.

Food matches	Roast lamb, steak, game, hard cheeses
Price	£37.50 per bottle
How to serve	Decant (if possible) an hour or two before serving, at cool room temperature
Region	St Estèphe, Bordeaux, France
Grape variety	Cabernet Sauvignon 65%, Merlot 25%, Petit Verdot 10%
Product code	97699B
Style	Dry, medium to full-bodied red wine
Terroir	Deep gravel beds, with a sub-soil of blue clay in parts
Buyer	Philip Moulin

Tasting notes

If you like this, you might like: CABERNET MERLOT BLENDS FROM ARGENTINA OR SOUTHERN RHÔNE REDS

2010 MOULIN À VENT, LA ROCHELLE, OLIVIER MERLIN



Olivier Merlin's main business is in the white wines of the Mâconnais but he couldn't resist buying a plot of old vines (planted 1937) in a prime spot in neighbouring Moulin à Vent, the finest appellation of the Beaujolais, capable of making wines built to last.

Medium-deep red-purple in colour, an impressive bouquet of mixed red fruits leads to a complex palate: the bright fruit continues interwoven with an attractively crisp acidity and some fine grained tannins. While already open for business, this is a wine with the potential for a long future.

Food matches	Goose, pork or duck
Price	£25.00 per bottle
How to serve	Serve at cool room temperature, no need to decant
Region	Beaujolais, France
Grape variety	Gamay
Product code	80345B
Style	Dry, medium-bodied red wine
Terroir	Granitic red sandstone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like: MORGON OR FLEURIE

2010 BANDOL ROUGE, DOMAINE DU GROS NORÉ



Bandol's vineyards skirt the Cote D'Azur in a serpentine corniche, much to the envy of local property speculators. Modish Mourvèdre dominates here and is in very safe hands with the affable Alain Pascal, a colourful gentleman who would not be out of place in a Pagnol novella. Winemaking is wonderfully traditional here.

2010 is a classic linear vintage in Provence, its wines not lacking for personality and structural definition. Wood-smoke, forest floor and violets dominate the nose, with classic Mourvèdre descriptors echoed on the palate, damson, blueberry and hedgerow. Beyond the power and the glory, the tannins cede to an evanescent yet subtly persuasive finish.

Food matches	Beef, pork, lamb, game or hard cheeses
Price	£25.00 per bottle
How to serve	Decant 2 hours before serving at room temperature
Region	Provence, France
Grape variety	Mourvèdre 80%, Grenache 15% and Cinsault 5%
Product code	95991B
Style	Dry, full-bodied rich red wine
Terroir	Clay limestone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like: HEARTY SOUTHERN RHÔNE BLENDS OR MEATY BAROLO