

Wellington Mixed Case

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Burgundy is one of the great wine regions of the world- arguably the greatest in some people's opinion- and to celebrate its diversity we've included three different wines from the region in this month's Wellington Mixed Case. Domaine des Gerbeaux's Mâcon Solutré is an easy drinking, everyday wine whereas the St Aubin from Château de Puligny-Montrachet is altogether more concentrated, with a serious pedigree (being from a vineyard that overlooks the Grand Cru Le Montrachet). Finally, the reds of the region are represented by a dynamic Savigny with a pure mineral feel and long, satisfying finish.

2013 MÂCON SOLUTRÉ, DOMAINE DES GERBEAUX



Domaine des Gerbeaux is owned and run by husband and wife team of Beatrice and Jean-Michel Drouin, who since 1979 has developed the domaine originated by his grandfather in 1896. They have now been joined by their son Xavier. This Mâcon comes from vines close to the Drouin family's house in Solutré.

This cuvée is bottled under screwcap six months after the vintage so as to offer an immediately pleasing soft and generous Mâcon, very floral, for early drinking. The palate delivers a mouthful of rich fruit, with some lightly honeyed notes, backed by a little acidity to maintain freshness. Now-2016.

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|----------------------|-----------------------------------|
| Food matches | Chicken, pasta, white fish |
| Price | £11.95 per bottle |
| How to serve | Chilled to 12°C |
| Region | Burgundy, France |
| Grape variety | Chardonnay |
| Product code | Z0976B |
| Style | Dry, medium-bodied white wine |
| Terroir | Brown clay with limestone beneath |
| Buyer | Jasper Morris MW |

Tasting notes

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

2011 ST AUBIN, EN REMILLY, 1ER CRU, CHÂTEAU DE PULIGNY-MONTRACHET



Etienne de Montille, who has run Château de Puligny-Montrachet for the last decade, has bought out the previous owners. In 2011 the Château produced a good crop of white wines, with old-fashioned lower alcohol levels. En Remilly is a steep vineyard overlooking the Grand Cru Le Montrachet.

An attractive perfume of white flowers, stones and a fresh herb or two greet the nose of this wine. It is really striking, with a strong mineral core through the pear and plum fruit in the mouth, displaying perfect pitch and poise, whilst also being very refreshing. Now-2017.

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| Food matches | Rich white meat dishes or fish in sauce |
| Price | £35.00 per bottle |
| How to serve | Chilled to 12°C |
| Region | Burgundy, France |
| Grape variety | Chardonnay |
| Product code | 97301B |
| Style | Dry, medium-bodied white wine |
| Terroir | Limestone with a light stony topsoil |
| Buyer | Jasper Morris MW |

Tasting notes

If you like this, you might like:
MEURSAULT

2009 A. A. BADENHORST FAMILY WHITE BLEND



After ten years as winemaker at Rustenberg, the irrepressible Adi Badenhorst bought a 60-hectare piece of land in the Paardeberg, Swartland with his cousin Hein in 2008. They now proudly practice biological farming and make natural wines together in the traditional manner, vinifying in old *foudres* and cement vats.

This is a unique wine with five years of age, showing beautifully now. An unusual sherry-esque perfume mingles with toasted hazelnuts on the nose. The palate is weighty with notes of tangerine (Roussanne) combining with warmth (Viognier) and the waxy character of Chenin Blanc and a long, fresh finish. Now-2018.

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| Food matches | <i>Patatas aioli</i> , garlic prawns, crab bisque |
| Price | £25.95 per bottle |
| How to serve | Chilled to 12°C |
| Region | Swartland, South Africa |
| Grape variety | Chenin Blanc 29%, Roussanne 23%, Viognier 11%, Chardonnay 11%, Grenache Blanc 10%, remains Colombard, Grenache Gris, Semillon, Verdelho and Clairette Blanche |
| Product code | Z3663B |
| Style | Dry, full-bodied mature white wine |
| Terroir | Three types of granite, clay and shale |
| Buyer | Catriona Felstead MW |

Tasting notes

If you like this, you might like:

LANGUEDOC BLENDS OR AROMATIC VOUVRAY

2010 PIMPERNEL SYRAH



Owner/winemaker Mark Horrigan is a cardiologist by trade, but, inspired first by his father and then by Dr Bailey Carrodus of Yarra Yering, he bought vineyards in 2001. He has farmed them since then very much on the Yarra Yering model with dry-grown, hand-tended vines and low yields. This is exclusive to Berry Bros. & Rudd.

The use of Syrah as grape descriptor is the clue to this wine's restrained and elegant character, more reminiscent of the Rhône than the Barossa. Fragrant, lifted black cherries combine with a touch of graphite minerality and very well managed tannins. This is an excellent cool-climate expression of Syrah. Now-2020.

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| Food matches | Lamb cutlets, roast partridge, sausage casserole, steak <i>au poivre</i> |
| Price | £29.95 per bottle |
| How to serve | Serve at 16°C, no need to decant |
| Region | Yarra Valley, Victoria, Australia |
| Grape variety | Syrah 98%, Viognier 2% (co-fermented) |
| Product code | Z0049B |
| Style | Dry, full-bodied but linear style of red wine |
| Terroir | A clay-gravel west facing slope |
| Buyer | Catriona Felstead MW |

Tasting notes

If you like this, you might like:

CORNAS OR ST JOSEPH

2009 SAVIGNY-LÈS-BEAUNE, HAUTS JARRONS, 1ER CRU, DOMAINE DE BELLENE



Famed Burgundian winemaker Nicolas Potel created his Domaine de Bellene in 2007. The vineyards are being converted to organic farming, with some biodynamic elements and the winery is housed in marvellous old cellars, renovated to an ecologically admirable standard. Les Hauts Jarrons is situated on the upper slopes in Savigny.

A lively bouquet with classy red fruit, infused with cherry stones and some savoury, brambly notes attract immediate attention. There are no obtrusive tannins on the palate which displays a delicious mineral crunch at the finish and very impressive persistence. Now-2017.

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| Food matches | Roast duck breast |
| Price | £35.00 per bottle |
| How to serve | Decant an hour in advance |
| Region | Burgundy, France |
| Grape variety | Pinot Noir |
| Product code | 83601B |
| Style | Dry, medium-bodied red wine |
| Terroir | Clay-limestone with small white stones |
| Buyer | Jasper Morris MW |

Tasting notes

If you like this, you might like:

GEVREY-CHAMBERTIN OR VOLNAY

2006 BAROLO CANNUBI RISERVA, FRATELLI SERIO E BATTISTA BORGOGNO



The brothers Serio and Battista Borgogno built the new cantina during the 1970 and 80s when it was all about quantity, buying in fruit/wine to fill their cavernous Langhe winery. But this fifth generation family winery is actually tiny at only four hectares, all in the prized Cannubi vineyard, plus some fruit they buy in for a separate white label.

The wine has an extra gear of brambly richness that lifts it above the classic Cannubi notes of soft strawberry pulpiness and charm. Bottled in June 2012, the wine has great poise, purity and finesse. There is real presence, a tight mineral core and pretty, cassis acidity. Now-2020.

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| Food matches | Rabbit, guinea fowl, game, roasts |
| Price | £34.95 per bottle |
| How to serve | Decant an hour before serving at room temperature |
| Region | Piedmont, Italy |
| Grape variety | Nebbiolo |
| Product code | Z2971B |
| Style | Dry, full-bodied red wine |
| Terroir | Sandy marne |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like:

BARBARESCO OR FINE RED BURGUNDY