

# Wellington Mixed Case

**Katie Cooper**  
WINE CLUB MANAGER

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*This month's Wellington Mixed Case contains some classic French whites, ideal for summer indulging: the Bordeaux Sémillon makes a good match for simple grilled fish on a hot day; the Alsatian Riesling is lighter, more perfumed and perfect for evening apéritifs in the garden, whilst the Premier Cru Chablis will drink beautifully with fruits de mer. Onto reds, and I'm delighted we're including a Bulgarian wine, new to our range, from winemaker—and celebrated concert pianist—Ivo Varbonov. Ivo has kindly provided a CD of some of his recordings which you will find enclosed within this envelope. I hope you enjoy both fruits of his labours.*

## 2012 RIESLING, WIEBELSBERG, GRAND CRU, DOMAINE LUCAS & ANDRÉ RIEFFEL



In the Bas-Rhin near the town of Barr, surrounding the village of Mittelbergheim, are located the 9.5 hectares of vineyards owned by Lucas Rieffel and his father André. Lucas took over the reins in 1996 and since the 2009 harvest, wines have been 100 percent organic.

Very fine, pretty white-currant fruit, even an echo of something Mosel about this wine, such is the raciness. Vinified in stainless steel, and only 1800 bottles made (without any 2013 due to rain), this wine is *tout en détail*, quite full (13.5 percent alcohol) with a citrus salinity, crystalline purity and real vim. Drink now to 2017.

<b>Food matches</b>	Pork cutlets
<b>Price</b>	£22.95 per bottle
<b>How to serve</b>	Chilled to 11°C
<b>Region</b>	Alsace, France
<b>Grape variety</b>	Riesling
<b>Product code</b>	Z2063B
<b>Style</b>	Dry, medium to full-bodied white wine
<b>Terroir</b>	Hilly pink quartz sandstone soils
<b>Buyer</b>	David Berry Green

### Tasting notes

If you like this, you might like:

CHABLIS OR NEW WORLD RIESLING

## 2013 LA SÉMILLANTE DE SIGALAS, CH. SIGALAS-RABAUD, SAUTERNES



This is a dry white from one of the finest châteaux in Sauternes, Ch. Sigalas Rabaud, a property that has been in the same family since 1863. An interesting 'wild card', as the majority of white Bordeaux are blends of Sauvignon Blanc and Sémillon whereas this is 100 percent Sémillon, from very old vines. The name is a '*jeu de mots*' as Sémillante means vivacious or dashing.

Lower in acidity than Sauvignon, Sémillon makes quite full-bodied wines, which although not as aromatic, are intriguingly broad and complex on the palate. Subtle notes of peach and orange blossom on the nose, with a pleasing twist of lemon zest on the finish. Drink now to 2016.

<b>Food matches</b>	Poached salmon, kedgeree or mild chicken curry
<b>Price</b>	£21.00 per bottle
<b>How to serve</b>	Serve straight from the fridge
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Sémillon
<b>Product code</b>	Z6494B
<b>Style</b>	Dry, full bodied white wine
<b>Terroir</b>	Fine gravel topsoil, with sandy gravel sub-soil
<b>Buyer</b>	Philip Moulin

### Tasting notes

If you like this, you might like:

LOIRE CHENIN BLANC OR SOUTHERN FRENCH VIOGNIER

**2012 CHABLIS, FOURCHAUME, 1ER CRU,  
VIEILLES VIGNES, LE DOMAINE D'HENRI**



This is the first vintage for Domaine d'Henri. Having left the business which bears his name, Michel Laroche, assisted by his daughter Margaux, is concentrating on a small holding of family vineyards, including old vines (over 40 years) in the Premier Cru Fourchaume. The vineyard is picked by hand and the wine fermented with indigenous yeasts, with 20 percent oak.

Fine and pale colour, the 2012 has a very charming bouquet, covering a classic Chablis steeliness. It is impressively racy on the palate, with white-fruit notes, fully fleshed out, yet with fine acidity, and superb persistence. This is already delicious but has great potential to go further. Drink now to 2018.

<b>Food matches</b>	Oysters, crab, prawns, grilled fish
<b>Price</b>	£33.00 per bottle
<b>How to serve</b>	Serve cool
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Z1545B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Kimmerdigian clay-limestone
<b>Buyer</b>	Jasper Morris MW

**Tasting notes**

If you like this, you might like:

CHARDONNAY FROM WESTERN AUSTRALIA

**2010 SANTENAY, CLOS DES MOUCHES, 1ER CRU,  
DAVID MOREAU**



In 2009 David Moreau took over part of his octogenerian grandfather's *domaine* in Santenay, an appellation known for wines which are at once succulent and robust. The Clos des Mouches, named for honey bees rather than flies, is an enclave within the better known Beauregard Premier Cru.

The 2010 Clos des Mouches is a wine of finesse and elegance, with violets and delicate red fruits. There is more concentrated lifted raspberry-fruit following through on the palate, supported by an infusion of minerals and the silkiest of tannins. Drink now to 2017.

<b>Food matches</b>	Duck, chicken or gammon
<b>Price</b>	£35.00 per bottle
<b>How to serve</b>	Serve slightly cool, can be decanted
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	87625B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Shallow red top-soil on a hard limestone base
<b>Buyer</b>	Jasper Morris MW

**Tasting notes**

If you like this, you might like:

CHASSAGNE-MONTRACHET ROUGE OR VOLNAY

**2011 FEUX D'ARTIFICE SYRAH,  
IVO VARBOV**



Ivo Varbov is a classical pianist who in 2006 decided to also follow his other passion and plant a six-hectare vineyard in his native Bulgaria, close to Greece and Turkey. This wine is fermented in modern temperature-controlled stainless steel tanks and then aged for three years in small and medium French oak casks, some new.

This wine is deep ruby in colour, with ripe blackberry and plum fruit on the nose interspersed with some pungent spice and hints of savoury evolution. The palate is full-bodied with acidity balancing the alcohol and ripe fruit character. Drink now or to 2020.

<b>Food matches</b>	All full-bodied meat dishes, particularly those with some spicy notes
<b>Price</b>	£22.95 per bottle
<b>How to serve</b>	Decant an hour before serving, and ideally serve at cool room temperature
<b>Region</b>	South Sakar, Bulgaria
<b>Grape variety</b>	Syrah
<b>Product code</b>	Z6566B
<b>Style</b>	A full-bodied dry red wine
<b>Terroir</b>	South-east facing limestone-rich and iron-rich clays situated at 800 feet
<b>Buyer</b>	Martin Hudson MW

**Tasting notes**

If you like this, you might like:

AUSTRALIAN SHIRAZ OR ST JOSEPH

**2010 VALPOLICELLA CLASSICO SUPERIORE RIPASSO,  
MONTE DEI RAGNI**



Monte dei Ragni is a tiny jewel of a Valpolicella wine estate perched above Fumane at the heart of the Valpolicella Classico zone. Zeno Zignoli married into the Ragno family and then spent eight years preparing the ground, with the aid of a horse, before releasing his first wine with the 2003 vintage.

The nose displays definite tamarind, dried fig and coffee bean notes. There is plenty of freshness, accompanied by a black cherry stone core. More serious than the 2009, it has layers of dark fruit and spicy pepper and is blessed with a fluid, gorgeous texture. Drink now to 2030.

<b>Food matches</b>	Salami, pork dishes
<b>Price</b>	£39.00 per bottle
<b>How to serve</b>	Best decanted prior to serving
<b>Region</b>	Veneto, Italy
<b>Grape variety</b>	Corvina, Corvinone, Rondinella
<b>Product code</b>	Z4270B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	Hilly sedimentary rocky calcareous clay
<b>Buyer</b>	David Berry Green

**Tasting notes**

If you like this, you might like:

MONTEPULCIANO D'ABRUZZO OR RIOJA RESERVA