

Wellington Mixed Case



Katie Cooper
WINE CLUB MANAGER

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Our buying team, which includes seven Masters of Wine, aim for this case to be excellent in every regard. The Wellington selection, named after our newest cellar, can be relied upon to deliver a wish-list of wines from classic regions and great vintages. Highlights from March's selection include: a racy Riesling that offers such complexity it may change your opinion of German wine; an ageworthy Sancerre from a top producer; and the flagship wine from a Puglian property whose focus is on indigenous varieties.

2012 ZELTINGER SCHLOSSBERG SPÄTLESE TROCKEN, SELBACH-OSTER



Selbachs have been cultivating Riesling vines in the Mosel since 1661. Today Johannes Selbach and his wife Barbara run the Estate which is one of the leading producers in the Mittel Mosel. There are 10.6 hectares of vineyards. The grapes are hand-picked and fermented in large oak barrels and the emphasis is on finesse and purity of fruit.

Pale, lifted lime pebble nose, floris soap scents of rocky scree slopes; brilliantly dry, medium bodied lime-stone purity couched in fleshy lime fruitiness, all reminds one of bone-dry Alsace. Love the porcelain brittleness for its bracing raciness; takes your breath away.

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| Food matches | Sweet fish (zander?) or as an aperitif |
| Price | £23.95 per bottle |
| How to serve | Chilled at 12°C. Drink now-2022 |
| Region | Mosel, Germany |
| Grape variety | Riesling |
| Product code | 99254B |
| Style | Dry, medium to full-bodied white wine |
| Terroir | Slate |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like: ZINGY NEW ZEALAND RIESLINGS FOR AN EQUALLY LIMEY HIT OF ACIDITY

2012 SANCERRE, CAILLOTES, DOMAINE FRANÇOIS COTAT



François Cotat produces idiosyncratic, complex Sancerre from his tiny 3 hectare estate at the heart of the prized Chavignol commune.

Steep slopes mean picking must be done by hand. Late picking ensures maximum flavour and then a traditional approach is adopted in the winery when the juice is fermented in old *demi-muids* using natural yeasts. The best vintages can be cellared for more than 50 years.

Clean, fresh nose. Nice concentration of citrus fruit. Crisp, correct and mineral. Not exactly what one has come to expect from François Cotat in recent vintages, yet a clear demonstration (and vindication) of the decision to pick earlier this year, but by no means a simple or frivolous wine.

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| Food matches | Trout, grilled goats' cheese |
| Price | £31.00 per bottle |
| How to serve | Chilled at 12°C. Drink now-2022 |
| Region | Loire, France |
| Grape variety | Sauvignon Blanc |
| Product code | 96459B |
| Style | Dry, medium to full-bodied white wine |
| Terroir | Kimmeridgean clay |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like: OAK AGED POUILLY-FUMÉ

2011 CONDRIEU LA LOYE, DOMAINE JEAN-MICHEL GERIN



Jean-Michel Gerin is one of the great characters of the northern Rhône. His father was mayor of Ampuis and helped to put the steep slopes of Côte Rôtie on the vinous map. Jean-Michel has continued the good work, farming some of the most dramatic and beautiful vineyards in Europe, their composition of schist and granite engendering wines of both colours of real power and precision.

La Loye has a deep golden colour, classic Viognier viscosity and aromatic aromas of honeysuckle, dried fruit and gingerbread. There is a pleasing seam of minerality on the palate with notes of peach, dried apricot and lychee all present in varying degrees.

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| Food matches | Lobster, foie gras, turbot |
| Price | £40.00 per bottle |
| How to serve | Remove from fridge at least half an hour before serving to avoid it being too chilled and to allow full aromatic expression. Drink now-2018 |
| Region | Rhône, France |
| Grape variety | Viognier |
| Product code | 86904B |
| Style | Dry, full-bodied, rich and viscous white wine |
| Terroir | Schist and granite |
| Buyer | Simon Field MW |
| Tasting notes | |

If you like this, you might like:
AROMATIC ALBARIÑOS OR SOUTHERN FRENCH VIOGNIER

2009 NEGROAMARO VECCHIE VIGNE 'ALBERELLI', L'ASTORE MASSERIA



The history of this estate mirrors that of the province, being built on the foundations of olive groves, grape growing and a limestone bedrock. Paolo Benegiamo's family have owned the 100 hectare property since the 1930s, but it was not until 2005 that their first commercial label came out. Production focuses on the indigenous varieties Negroamaro, Primitivo and Malvasia Bianca. The fruit has been certified organic since 2010.

The flagship wine of the L'Astore Masseria range; this is old vine Negroamaro from a single vineyard in San Pietro in Lama, close to Lecce. Planted in 1947, this free-standing vineyard produces a tiny crop of strawberry coulis, kirsch-like fruit that's deliciously suave and fluid. Aged predominantly in spicy 25hl oak, only a few hundred cases were made.

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| Food matches | Sausage casserole, caciocavallo (Puglian cheese) |
| Price | £28.95 per bottle |
| How to serve | At 18°C in a large glass. Drink now-2020 |
| Region | Puglia, Italy |
| Grape variety | Negroamaro |
| Product code | 98617B |
| Style | Dry, full-bodied red wine |
| Terroir | Red loam over limestone |
| Buyer | David Berry Green |
| Tasting notes | |

If you like this, you might like:
CABERNET BLENDS FROM SOUTHERN FRANCE

2009 SAVIGNY-LES-BEAUNE VIEILLES VIGNES, DOMAINE DE BELLENE



Domaine de Bellene is the private domaine of Nicolas Potel, established in Beaune in 2007. The title pays homage to the ancient pagan god Belenos, after whom Beaune takes its name.

This is very weighty on the palate, with fresher notes from the whole bunch vinification which was a useful tool in 2009. On first opening the nose may show a slightly raw element from the stems but the fruit very soon blossoms into a gorgeous dark red fruit bouquet. An exciting, vibrant Savigny.

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| Food matches | Cold cuts or duck dishes |
| Price | £25.95 per bottle |
| How to serve | Decant an hour in advance, serve at 13°C. Drink now-2016 |
| Region | Burgundy, France |
| Grape variety | Pinot Noir |
| Product code | 83600B |
| Style | Dry, medium-bodied red wine |
| Terroir | Clay limestone |
| Buyer | Jasper Morris MW |
| Tasting notes | |

If you like this, you might like:
CHOREY-LÈS-BEAUNE OR PERNAND-VERGELESSES

2008 MARQUÉS DE VARGAS, RIOJA RESERVA



In the heart of the Ebro valley in Rioja, just outside the famous wine town of Logrono, are located three famous wine Bodegas known as the Three Marquis (the other two eponymous dignitaries being Murrieta and Riscal). Marqués de Vargas is a single, large vineyard covering over 65 hectares, which is very well located for producing benchmark Riojas.

Deep cherry colour with a dark chocolate hue at the rim. Rich nose with notes of blackberries, mulberries and violets. The palate reveals multiple layers of fruit, sweet but firm tannins and good concentration. The finish is lengthy and balanced with just a hint of rusticity, which, if anything, accentuates its charm and sense of place.

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| Food matches | Lamb chops, roast chicken or pork |
| Price | £21.95 per bottle |
| How to serve | Aerate before serving; decanting is not necessary. Drink now-2017 |
| Region | Rioja, Spain |
| Grape variety | Tempranillo 85%, Garnacha 5%, Mazuelo 5%, Graciano 5% |
| Product code | 95913B |
| Style | Dry, medium-bodied red wine |
| Terroir | Clay and limestone |
| Buyer | Simon Field MW |
| Tasting notes | |

If you like this, you might like: RIOJA FROM CVNE OR
TEMPRANILLO BASED WINES FROM NAVARRA