

Wellington Mixed Case

Katie Cooper
WINE CLUB MANAGER

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Dry white Bordeaux is often underrated so we are delighted to include a brilliant example in this case. 'Nervy poise' is an accurate descriptor; if you are a devoted Sancerre fan, it may convert you. The reds of the case all feature, in varying proportions, the grape variety Grenache (or Garnacha as it is known in Spain). Its rich black fruit character and firm structure works well in blends where it adds weight and backbone to varieties such as Tempranillo and Syrah. It can also shine in its own right, as ably demonstrated by the Gigondas where it holds the majority share.

2012 OPALIE DE CH. COUTET, BORDEAUX BLANC



Opalie is a relatively new dry white, from the great Sauternes-Barsac estate of Ch. Coutet. The first vintage was 2010, and only a miniscule 250 cases are made. The fruit comes from just a few rows of 40-year-old vines. This is not easy to find, and we are very pleased to include it here

Pale yellow, with a slight green tint at the rim. The nose is classic white Bordeaux – ripe peach, with citric freshness and a warmer, spicy note as well. Nervy poise in the mouth. White peach again, with waxy lemons and vanilla, then stony flint on the finish. Beautifully balanced, persistent and complex. Now-2017.

Food matches	Dressed crab or poached salmon and hollandaise
Price	£46.00 per bottle
How to serve	Serve cool, from the fridge
Region	AOC Bordeaux, France
Grape variety	Semillon 70%, Sauvignon Blanc 30%
Product code	Z4723B
Style	Dry, medium-bodied white wine
Terroir	Clay and limestone over gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

AUSTRALIAN SEMILLON/SAUVIGNON BLENDS

2012 DOMAINE DE L'HORTUS BLANC, GRANDE CUVÉE



The dramatic cliff of the famous eponymous 'Pic', located in the foothills of the Cevennes, provides a fitting backdrop to the wine Domaine de l'Hortus, which is made, under the tutelage of *paterfamilias* Jean Orliac, by one of the most honest, likeable and talented wine-making teams that one could hope to meet.

Eight months ageing with lees stirring has yielded an unsurprisingly rich and deeply coloured wine but one which is beautifully textured; exotic and citric fruits are juxtaposed with almonds and cloves, then hints of beeswax and verbena and finally an impressive, almost saline minerality on the finish. Now-2016.

Food matches	Seafood, white meats, soft cheeses
Price	£22.95 per bottle
How to serve	Remove from the fridge a little before serving
Region	Languedoc, France
Grape variety	Chardonnay 50%, Roussanne 25%, Viognier 25%
Product code	96115B
Style	Dry, full-bodied white wine
Terroir	Coarse alluvium soil over a solid calcereous bedrock
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

WHITE BURGUNDY OR CHARDONNAY FROM SOUTH AFRICA

**2011 CÔTES DU RHÔNE VILLAGES, LA CADÈNE BLANC,
DOMAINE CHAUME ARNAUD**



Philippe and Valérie Chaume Arnaud have now been joined by their son, Thibault, but their other son, Rafael, has left the winery to be a full time rugby professional for Clermont Auvergne. Chaume Arnaud are the best producer in this northern southern village (if that makes sense!) of Vinsobres which was recently promoted to stand-alone Cru status.

An honorary roll-call of the white varieties of the Southern Rhône unsurprisingly courts complexity. Notes of *agrumes*, nougat, gingerbread and quince are all evidenced on nose and palate which boasts a rich texture and is perfectly balanced by a finely poised twist of citric acidity at the end of the palate. Now-2016.

Food matches	Turbot, white meats, Provençale salads, soft cheeses
Price	£16.75 per bottle
How to serve	Chilled, but not too cold!
Region	Rhône, France
Grape variety	Marsanne and Viognier 45% each, plus Grenache Blanc, Roussanne, Clairette, Bourboulenc and Picpoul
Product code	Z3663B
Style	Dry, aromatic and medium to full-bodied white wine
Terroir	Pebbly terraces with bedrock of clay predominating
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CONDRIEU OR AUSTRALIAN VIOGNIER

2012 FABLE MOUNTAIN NIGHT SKY



Tulbagh flanks the eastern edge of Swartland and is following in the footsteps of its innovative neighbour. Fable Mountain's vineyards have been here since 2000, gaining significant respect. It is now curated by husband and wife Paul Nicholls and Rebecca Tanner, with the help of ex-Screaming Eagle investor Charles Banks.

This has a gorgeous, lush nose of ripe red cherries whilst the palate is intense with beautiful texture. Juicy, pure red and black fruit dominates the palate and a seam of minerality freshens the whole, adding poise. Quite superb now, this will also be rewarding in a few years' time. Now-2022.

Food matches	Lamb cutlets, venison, <i>Melanzane alla Parmigiana</i>
Price	£26.50 per bottle
How to serve	Serve at room temperature
Region	Tulbagh, South Africa
Grape variety	Syrah 60%, Grenache 25%, Mourvèdre 15%
Product code	Z3987B
Style	Dry, medium-bodied juicy red wine
Terroir	Shale and saprolite which provide excellent drainage
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

VINSOBRES

**2012 GIGONDAS, CONFIDENTIEL,
DOMAINE MONTIRIUS**



Christine and Eric Saurel, biodynamic pioneers in the Southern Rhône, are relatively large land owners in two of the more modish of the 'named' villages, Gigondas and Vacqueyras. The advantages of such a pioneering spirit become clearer and clearer as the vines reach maturity and the wines resonate with an intangible quality, described memorably by Christine as *'luminosité'*.

A dark colour is accompanied by a rich, almost peppery nose, the aromatic fruit character recalling sloes and loganberry. On the palate notes of black tea and Indian spice complement the dark fruits' seductive ripeness and beyond the latent power there is a refreshing purity, born of the longstanding adherence to biodynamic principles. Now-2021.

Food matches	Wild boar, hard cheeses, guinea fowl, meatloaf
Price	£29.95 per bottle
How to serve	Decant before serving at room temperature
Region	Southern Rhône Valley, France
Grape variety	Grenache 80%, Mourvèdre 20%
Product code	Z2536B
Style	Dry, full-bodied rich red wine
Terroir	Clay, blue marl and sandstone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

VACQUEYRAS OR CAIRANNE

**2008 REMELLURI RESERVA,
TELMO RODRÍGUEZ**



Dynamic of temperament and prodigal in his rediscovery of the famous Remelluri estate, Telmo is one of Spain's leading winemakers. He has restored to glory this ancient property, its terraced vines high above the town of Labastida, its ancient chapel recalling bygone glories, now recaptured...in barrel and in glass!

The 2008 is rich and savoury, with a dense colour and an attractive nose of soy, peat, morello cherry and ripe plum. Ageing in both American and French oak has lent depth of flavour and subtle hints of vanillin. The palate is complex yet harmonious, ripe and generous, meaty and dense, encyclopaedic in its scope. Now-2019.

Food matches	Roast lamb, pheasant, duck <i>confit</i> , sautéed mushrooms
Price	£24.95 per bottle
How to serve	Decant 30 minutes before serving at room temperature
Region	Rioja, Spain
Grape variety	Tempranillo 85% with Graciano, Grenache and Mazuelo the balance
Product code	Z1292B
Style	Dry, medium to full-bodied red wine
Terroir	Poor limestone terraces
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CIGALES OR RIBERA DEL DUERO