

Wellington Mixed Case

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ACTING WINE CLUB MANAGER




This month's case is split equally between the Old and New Worlds. For the Old, we have chosen three absolutely classic French styles: a superlative Premier Cru Chablis, a rich Southern Rhône red from biodynamic estate Domaine de Marcoux and a top-notch red Burgundy that deserves time in the decanter to unwind and reveal its layers of complexity. Our trio from the New World includes an unusual but absolutely delicious white from Argentina (where it's not just about Malbec), an elegant Pinot Noir from the cool-climate Mornington Peninsula and a perfectly balanced Chardonnay from one of my favourite Californian producers, Au Bon Climat.

2017 BLANCHARD Y LURTON, GRAND VIN



Set up in 2014 to produce only white wines, Blanchard y Lurton is an innovative collaboration between winemaker Andrés Blanchard and Bordeaux producer François Lurton. They have championed the white variety, Tokay (also known as Sauvignon Vert or Friulano), but their blend changes year to year, often also including Viognier, Pinot Gris, Chardonnay and Sauvignon Blanc.

Rich and slightly honeyed on the nose, this well-rounded, textural wine displays generous notes of white peach, nectarine and baking spices (from time in oak), lifted by a vibrant flair of chamomile, both on the nose and palate. A gentle minerality and refreshing acidity perfectly complement the rich, waxy texture. Drink now to 2023.

Food matches	Creamy chicken and fish dishes, or mushroom risotto
Price	£23.50 per bottle
How to serve	Serve chilled, but allow to warm slightly in the glass
Region	Uco Valley, Argentina
Grape variety	Tokay (Sauvignon Vert) 55%, Sauvignon Blanc 30%, Viognier 15%
Product code	V5982B
Style	Dry, medium- to full-bodied white wine
Terroir	High-altitude (1,100 metres above sea-level), 20-year-old vines on rocky, volcanic soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: WHITE SOUTHERN RHÔNE BLENDS, WHITE RIOJA OR CALIFORNIAN CHARDONNAY

2016 AU BON CLIMAT, CHARDONNAY, SANTA BARBARA COUNTY



Founded in 1982, Au Bon Climat produces internationally-recognised Pinot Noir and Chardonnay from grapes grown in California's Santa Barbara County. "ABC", as the property is more commonly known, has won universal acclaim for its wines thanks to Jim "Wild Boy" Clendenen, its winemaker and owner.

This is a nod to Burgundy but with lots of ripe, bright New World fruit. It has a cool nose of orchard fruit with hints of spice and a light mineral note, while on the palate classic flavours of apple, citrus and vanilla prevail with a rich, buttery finish. Drink now to 2026.

Food matches	Great with shellfish such as clams or crayfish
Price	£26.50 per bottle
How to serve	Serve lightly chilled
Region	California, USA
Grape variety	Chardonnay
Product code	V3488B
Style	Dry, medium-bodied white wine
Terroir	Limestone and clay soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: PREMIER CRU WHITE BURGUNDY

2016 CHABLIS, CÔTE DE LÉCHET, 1ER CRU,
SÉBASTIEN DAMPT



Sébastien Dampt is a rising star of Chablis and a new producer to the Berry Bros. & Rudd fold. He is part of a dynasty that has been making wine in the region for over 150 years. Having studied in Beaune and gained experience around France, he returned to work for the family *domaine* in 2005 alongside his father Daniel and brother Vincent. In 2007, he took seven hectares of family land and created an estate in his own name based in Milly, to the west of Chablis.

Sébastien feels that the Côte de Léchet is the most serious of all his wines, and the one with the most ageing potential; a view with which it is hard to disagree. There is a lovely marine quality to the nose, tangy and saline. On the front-palate, there is a surprising weight of fruit before everything tightens up and the limestone character kicks in. Concentrated and pure, this crackles with energy. Drink now to 2025.

Food matches	Shellfish or sushi
Price	£26.95 per bottle
How to serve	Serve straight from the fridge
Region	Burgundy, France
Grape variety	Chardonnay
Product code	E3321B
Style	Dry, medium-bodied white wine
Terroir	South-facing limestone slopes
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

TOP SANCERRE OR POUILLY-FUMÉ

2016 CRITTENDEN, ZUMMA PINOT NOIR,
MORNINGTON PENINSULA



The Crittendens are a family of dedicated winemakers with an exciting range of hand-crafted wines. Winemaking now resides with the talented Rollo Crittenden, who has taken over from his father, Garry, who founded the estate over 30 years ago. Today, their efforts are channelled into producing small batches of wines that elegantly speak of their varietal and geographic provenance.

Red-berry fruit and vanilla spice layer on the nose. The tannins are fine and softened by the presence of restrained oak on the palate. The core of the wine is deceptively concentrated and rich, disguised by the fresh acidity and complemented perfectly by the purity of Pinot fruit. Drink now to 2022.

Food matches	Perfect with lasagne
Price	£27.00 per bottle
How to serve	Decant for half an hour and serve at room temperature
Region	Victoria, Australia
Grape variety	Pinot Noir
Product code	V7274B
Style	Dry, medium-bodied red wine
Terroir	Ancient sedimentary soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

LIGHT-BODIED RED BURGUNDY

2016 LIRAC, LA LORENTINE, DOMAINE DE MARCOUX



Domaine de Marcoux is owned and managed by Catherine Armenier and her son Vincent. Today all the vineyards are farmed according to biodynamic principles, aiming to bring the vineyard back into balance resulting in more effective photosynthesis, contributing to a steadier, more even ripening process.

This is a rich and robust red with incredibly dark concentrated bramble and cassis fruit notes. On the palate the bright fruit is balanced by good fresh acidity and the tannins are ripe and very fine. The finish is long with fresh rosemary and thyme notes. Drink now to 2022.

Food matches	Try with grilled red meats or hearty stews
Price	£24.95 per bottle
How to serve	Decant for half an hour and serve at room temperature
Region	Rhône, France
Grape variety	Grenache 40%, Syrah 30%, Mourvèdre 30%
Product code	V1862B
Style	Dry, full-bodied red wine
Terroir	Clay and limestone soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

CÔTES DU RHÔNE VILLAGES

2014 GEVREY-CHAMBERTIN, MES FAVORITES,
VIEILLES VIGNES, ALAIN BURGNET



Brothers Jean-Luc and Eric Burgnet are a chalk and cheese combination: Jean-Luc bearded, with piercings and a pony tail; Eric understated, neatly-coiffed and a keen golfer. But they make a formidable team and, since the retirement of their father Alain, have ensured the family's *domaine* remains an excellent source of classic, long-lived red Burgundies, most of them made from old vines found close to the winery in Gevrey-Chambertin.

On the nose, the charming red fruit indicative of the 2014 vintage meets the darker fruit and savoury spice characteristic of the wines of Gevrey-Chambertin. Mes Favorites is made from a handful of the family's favourite parcels of vines, all of which are at least 70 years old. No rush to broach this but – 2014 being a relatively light, early-drinking vintage – it's now beginning to hit its straps. Drink now to 2026.

Food matches	Roast game
Price	£45.00 per bottle
How to serve	Decant an hour before serving
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Y4147B
Style	Dry, medium- to full-bodied red wine
Terroir	A patchwork of pebbly limestone and deep, rich clay soils
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

NUITS- ST GEORGES