

Wellington Mixed Case



Katie Cooper
WINE CLUB MANAGER

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Spring drinking is well catered for in this month's Wellington Mixed Case with aromatic whites leading the field. Alsace is arguably the home of the succulent, sumptuous Gewürztraminer grape; try this with blue cheese or rich pâtés for something different to impress guests. The drier-styled German Riesling will make a good match for spicy Asian dishes; I've enjoyed it with full-flavoured pad Thai. Classic reds are covered by a classy Moulin-à-Vent from Beaujolais and a mellow, Merlot-dominant Bordeaux, just starting to show its maturity. A brilliant New Zealand Pinot Noir completes the case and will be a treat with lighter chicken dishes.

2008 GEWÜRZTRAMINER, HAGUENAU DE BERGHEIM, VENDANGE TARDIVE, DOMAINE ROLLY-GASSMANN



Located in Alsace's Haut-Rhin village of Rorschwihr, near Ribeauvillé, lies the family *domaine* of Rolly-Gassmann, whose roots date back to 1661. The 51-hectare estate (40 hectare in Rorschwihr, 10 hectare in Bergheim) is owned and run by Marie-Therese Louis and their son Pierre Gassmann, along with a team of 17 workers.

The 91 grams of residual sugar are refreshed and evened-out by 6.4 grams of total acidity. Sumptuous, swooning, smoky quince flavours and scintillating fruit expression; this is a wine crying out for some blue cheese. A macadamia and fruit cocktail of botrytis flavours, the product of a late harvest, this wine provides pleasure that is accessible now. Drink now-2020.

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| Food matches | Munster cheese |
| Price | £35.95 per bottle |
| How to serve | Chilled to 11°C |
| Region | Alsace, France |
| Grape variety | Gewürztraminer |
| Product code | Z5294B |
| Style | Medium-dry, full-bodied white wine |
| Terroir | Marl |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like:

AROMATIC VIOGNIER OR LATE HARVEST RIESLING

2011 CÔTE DE NUITS VILLAGES BLANC, SYLVAIN LOICHET



The Loichets come from Comblanchien (at the southern end of the Côte de Nuits), better known for its marble-quarrying industry. Indeed previous generations of Loichets have been stone masons rather than *vignerons* before Sylvain revived the *domaine* in 2005, now based in a fine manor house in Chorey-lès-Beaune. All his own wines are now produced organically.

Pale in colour, this rare white Burgundy has an enticing nose, with white flowers and a light peachiness, backed by skilfully-judged oak. Refreshing on the palate, it shows delicious clean fruit through the middle, perfect balance and good length. Drink now-2015.

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| Food matches | Roast chicken, creamy scallops, soft cheeses |
| Price | £23.50 per bottle |
| How to serve | Chilled to 12°C |
| Region | Burgundy, France |
| Grape variety | Chardonnay |
| Product code | 95908B |
| Style | Dry, medium-bodied white wine |
| Terroir | Clay-limestone |
| Buyer | Jasper Morris MW |

Tasting notes

If you like this, you might like:

ST AUBIN OR 1ER CRU CHABLIS

**2013 DEIDESHEIMER KALKOFEN,
RIESLING GROSSES GEWÄCHS, VON WINNING**



Founded in 1849 by Dr Deinhard, developed by his son-in-law Leopold von Winning in 1907, the estate was revived in 2007 by Achim Niederberger. Tragically Herr Niederberger died in 2013, with his wife Jana now continuing the great work. The Dr Deinhard/von Winning estate draws on 42 hectares of mainly Riesling vines among the villages of Ruppertsberg, Deidesheim, and Forst.

'Kalkofen' or 'chalk oven' refers to the notable presence of lime in the vineyard that sits high above the village of Deidesheim. This one-hectare Grand Cru site translates into a taut, limestone-dry wine – the six grams of residual sugar tamed by 8.9 grams of natural bristling acidity. It brims with pithy citrus-fruit and fresh, apricot aromas. Drink now-2025.

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| Food matches | Freshwater fish |
| Price | £34.95 per bottle |
| How to serve | Chilled to 11°C |
| Region | Pfalz, Germany |
| Grape variety | Riesling |
| Product code | Z3755B |
| Style | Dry, medium to full-bodied white wine |
| Terroir | Sandstone/limestone and chalk |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like:

AUSTRIAN OR NEW WORLD DRY RIESLING

**2004 CH. MALESCASSE,
HAUT-MÉDOC**



Malescasse sits squarely on a splendid gravel outcrop, in the sleepy commune of Lamarque. I won't apologise – I'm fond of a gravel outcrop. All the finest Bordeaux châteaux sit on a rich seam of gravel, and like Ch. Malescasse, they are all within a well struck three iron of the Gironde river. Traditional Claret from an overlooked vintage.

The colour is brick at the rim, but still deep at the core. It has a fragrant nose of classic Médoc: cigar box, leather, damson compote and blackberry jam. Graceful and mellow to taste, it has ripe fruit at the centre, and filigree tannins which freshen the palate adding length and detail to the finish. Drink now-2017.

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| Food matches | Roast lamb is the classic match |
| Price | £19.50 per bottle |
| How to serve | Can simply be opened but decanting off its sediment advised |
| Region | Bordeaux, France |
| Grape variety | Merlot 53%, Cabernet Sauvignon 37%, Cabernet Franc 7% and Petit Verdot 3% |
| Product code | 99197B |
| Style | Dry, medium-bodied red wine |
| Terroir | Deep Médocain gravel with some sandier plots |
| Buyer | Philip Moulin |

Tasting notes

If you like this, you might like:

ST EMILION OR COTES DE BLAYE REDS

**2011 MOULIN-À-VENT, VIEILLES VIGNES,
THIBAUT LIGER-BELAIR**



Though based in Nuits-St Georges, the ebullient Thibault Liger-Belair has family antecedents in Moulin-à-Vent, the longest lived of the Beaujolais *cru* appellations. He has invested in vineyards here since 2009. This example comes from seven plots on granite soil, with vines aged between 65 and 85 years.

Dense purple-black in colour, this superbly concentrated wine has just a whiff of oak on the nose alongside the brilliantly-intense fruit which covers a whole range of black-fruit flavours, especially bramble and dark cherry, yet finishes with a pleasing freshness thanks to perfectly judged acidity. Drink now-2020.

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| Food matches | Charcuterie, pâtés, <i>coq au vin</i> |
| Price | £23.50 per bottle |
| How to serve | Serve slightly cool, can be decanted |
| Region | Beaujolais, France |
| Grape variety | Gamay |
| Product code | 93305B |
| Style | Dry, medium-bodied red wine |
| Terroir | Red sandstone on granite |
| Buyer | Jasper Morris MW |

Tasting notes

If you like this, you might like:

LIGHT BOURGOGNE ROUGE OR MORGON

2012 CRAGGY RANGE CALVERT VINEYARD PINOT NOIR



This delicious Pinot Noir comes from the Calvert vineyard, described by Craggy Range as 'one of the most exciting vineyard sites we have ever seen in New Zealand'; in fact, it is such an impressive site that Felton Road also make a single-vineyard Calvert Pinot Noir.

The wine has a lifted nose of fresh black fruit which mingles with a more mature, savoury, smoky note. The palate is soft and silky with fine, dense tannins. It is ripe yet fresh with notes of wet stones and forest floor. The finish is long and mineral. Drink now-2018.

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| Food matches | Risotto <i>al funghi</i> , roast pheasant, Tunworth cheese, sautéed mushrooms |
| Price | £29.50 per bottle |
| How to serve | At room temperature |
| Region | Central Otago, New Zealand |
| Grape variety | Pinot Noir |
| Product code | Z4977B |
| Style | Maturing; light to medium-bodied red wine |
| Terroir | Bannockburn deep silt loams (loess, clay, quartz and schist gravels) |
| Buyer | Catriona Felstead MW |

Tasting notes

If you like this, you might like:

OREGON PINOT NOIR OR FINE RED BURGUNDY