

Wellington Mixed Case



Katie Cooper
WINE CLUB MANAGER

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The wine that impressed me most in this case was the unusual, but delicious, Chardonnair from Bodegas RE in Chile. Whilst the blend (60 percent Chardonnay and 40 percent Pinot Noir) is a classic in the production of Champagne, it's rare to see it in a non-sparkling context. I enjoyed its rich, textural quality and layers of vibrant fruit; it's definitely a food wine so try pairing it with roast chicken. I'm delighted we are including a wine from Israel for the first time this month. The Recanati Carignan is bursting with black fruits and supple tannins and is not dissimilar to robust southern French reds.

2000 RIESLING PFLAENZERREBEN DE RORSCHWIHR, DOMAINE ROLLY-GASSMANN



The family domaine of Rolly-Gassmann is located near Ribeauvillé and has roots which dates back to 1661. The 51 hectare estate (40 in Rorschwihr, 10 in Bergheim) is owned and run by Marie-Therese, Louis and their son Pierre Gassmann along with a team of 17 workers.

The Pflaenzerreben vineyard has a natural affinity with Riesling, which revels in the silt and Muschelkalk limestone soils to give floral, lime blossom aromas and an overriding sense of harmony that comes from the bottle age and sumptuous vintage, eliciting the sort of broad smile that son Pierre Gassmann is famous for! Now-2020.

Food matches	Freshwater fish, Hollandaise sauce
Price	£29.95 per bottle
How to serve	Chilled to 11°C
Region	Alsace, France
Grape variety	Riesling
Producer	Rolly-Gassmann
Product code	90246B
Style	Dry, full-bodied white wine
Terroir	Silt and limestone soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
KABINETT RIESLING FROM GERMANY

2008 LADOIX, LES GRÉCHONS, 1ER CRU, SYLVAIN LOICHET



Sylvain Loichet set up as a vigneron in 2005 at the age of 22 and soon established a fine reputation for wines of both colours. The domaine's special pride is the two Ladoix vineyards, notably the Premier Cru Les Gréçons which continues on round the hillside from the Grand Cru Corton-Charlemagne.

Sylvain has tamed the wildly exotic character of earlier vintages, but his village Ladoix continues to display a welcome exuberance of fruit, with pears and yellow peaches expanding across the palate, allied with a beautiful minerality. Now six years old, the 2008 is coming to full maturity. Now-end 2015.

Food matches	Scallops or other shellfish
Price	£29.95 per bottle
How to serve	Chilled to 12°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	80088B
Style	Dry, medium-bodied white wine
Terroir	Limestone with some clay
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
MEURSAULT

2012 BODEGAS RE CHARDONNOIR



The Bodega was only established in 2012, but its founder Pablo Morande was one of the first to exploit Casablanca as a winemaking region. His mission now is to help the reinvention of Chilean wine, with unusual blends and unorthodox maturation techniques, this wine being aged in large old oak *foudres* on its lees for nearly two years.

A bronze strawberry blonde colour indicates this is no ordinary white wine, as does the nose of ripe peaches and redcurrants. The palate is very full and rounded, with a remarkable texture from the Pinot Noir, which also gives a red fruit note to overlay the more traditional tropical flavours from Chardonnay. Now-2017.

Food matches	Chicken or ham salad or any good seafood
Price	£31.95 per bottle
How to serve	Chilled to 10°C
Region	Casablanca Valley, Chile
Grape variety	Chardonnay 60%, Pinot Noir 40%
Product code	99655B
Style	Dry, full-bodied, textured white wine
Terroir	Cool sea breezes, lack of irrigation and thin topsoil make for elegant white wines
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: **HARD TO COMPARE BUT TRY RICH CALIFORNIAN CHARDONNAYS**

2011 LITTLE WINE CO LITTLE GEM SHIRAZ



Ian and Suzanne Little have been making wine in the Hunter Valley for more than 25 years, Ian setting up Littles' wines with his father in 1984 with Suzanne joining in 1999 after being senior winemaker at Rosemount. Vineyard management to limit yields and traditional open-fermenter winemaking give the wine its character.

A profound purple-ruby colour and intense nose of blackberry and blackcurrant with Christmas spice from the French oak casks. The tannins are very ripe, but capable of allowing this wine to age gracefully for at least a decade, by which time the primary fruit will be overlaid with leather notes. Now-2024.

Food matches	Grilled red meats, hard or blue-veined cheeses, dark chocolate
Price	£29.95 per bottle
How to serve	Serve at room temperature after decanting
Region	Lower Hunter Valley, New South Wales, Australia
Grape variety	Shiraz
Product code	Z1970B
Style	Dry, full-bodied red wine
Terroir	Weathered basalt and alluvial soils plus cloudy skies limit vigour and heat respectively
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: **BAROSSA SHIRAZ OR NORTHERN RHÔNE SYRAH**

2009 CH. BERNATEAU



Situated on a clay and limestone plateau south east of St Émilion, Ch. Bernateau has been in the same family for over 200 years. Today it is run by Regis Lavau whose philosophy is a perfect blend of tradition and modernity. For example, the vineyard has never been treated with chemicals, but the winery is continually being upgraded to keep up with modern techniques.

A deep, dense purple colour with a nose dominated by ripe, bramble fruit, cocoa powder and spicy oak. The palate is rich and powerful, with mouth filling fruit and dense, tannic structure. A product of the great 2009 vintage which proves why, in such a year, you can buy Bordeaux across all price ranges with total confidence. Now-2018.

Food matches	Roast shoulder of lamb or peppered steak
Price	£24.95 per bottle
How to serve	At room temperature, but give it plenty of air in large glasses
Region	St Émilion, Bordeaux, France
Grape variety	Merlot 75%, Cabernet Franc 25%
Product code	Z2623B
Style	Dry, full-bodied red wine
Terroir	Clay over limestone
Buyer	Philip Moulin

Tasting notes

If you like this, you might like: **LANGUEDOC OR QUALITY CHILEAN MERLOT**

2012 WILD CARIGNAN RESERVE, RECANATI WINERY



The winery was founded in the Hefer valley in 2000 by Lenny Recanati, a banker of Italian origin. With access to some stunning old vineyards in the Judean Hills and Upper Galilee regions, the aim of the winemakers Gil Shatsberg and Ido Lewinsohn is to make elegant, balanced wines from this exuberant, concentrated fruit.

A profound purple colour points to the wine's youth, amplified by the incredibly intense nose of blueberries and sweet spice. The palate is extraordinarily concentrated and fruit expressive, with no lack of supple, ripe tannins. Now-2019.

Food matches	Red meat dishes, especially if they have a fruit or sweet spice component
Price	£24.95 per bottle
How to serve	Serve at room temperature, after decanting an hour before
Region	Judean Hills, Israel
Grape variety	Carignan
Product code	Z0882B
Style	Dry, full-bodied red wine
Terroir	<i>Tuffeau</i> and limestone soils
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like: **SOUTHERN FRENCH CARIGNAN OR RICH PRIORAT**