

Wellington Red Case



Katie Cooper

WINE CLUB MANAGER

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Our Masters of Wine pride themselves that this range is excellent in every regard. The Wellington Red Case, named after our newest cellar, can be relied upon to deliver a wishlist of wines from classic regions and great vintages. Highlights from January's selection include: a Western Australian red that combines Bordeaux varietals with Australian exuberance; a charming Savigny-lès-Beaune to partner rich duck or partridge dishes; and a silky Châteauneuf-du-Pape to satisfy the most traditional of palates.

2010 MCHENRY HOHNEN "THE ROLLING STONE", MCHENRY HOHNEN WINES



David Hohnen created both Cape Mentelle in Margaret River and Cloudy Bay in Marlborough, New Zealand. After selling to the owner of Veuve Clicquot, he joined forces with his brother-in-law Murray McHenry to exploit the great terroir of the three vineyards they own in Margaret River. His iconoclastic views combine elements of biodynamics with a belief in ultrafine filtration to stabilise the wines.

Deep ruby in colour, with a profound blackcurrant aroma and notes of raspberry and spice from the French oak casks. The full-bodied palate is laden with black fruit and spice, buttressed by fine-grained tannins that lead seamlessly to a long, savoury finish.

Food matches	Roast red meats, cows' milk cheeses
Price	£23.95 per bottle
How to serve	Serve at room temperature, after an hour in a decanter
Region	Margaret River, Western Australia
Grape variety	Cabernet Sauvignon 28%, Merlot 24%, Malbec 24% and Petit Verdot 24%
Product code	98044B
Style	Dry, oak aged, full-bodied red wine
Terroir	North facing slopes of iron rich clay and pebbles
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like: DRY VOUVRAY FROM THE LOIRE OR NEW ZEALAND SAUVIGNON BLANC

2004 CH. MEYNEY, ST ESTÈPHE



Meyney is a bit of a trade secret. It is not a fashionable Château yet everything about it speaks of quality. It sits adjacent to Ch. Montrose, atop some of the finest Cabernet *terroir* in all of Bordeaux. Tempered and protected by the Gironde this is a noble vineyard making classic, long-lived Bordeaux.

A gentle crimson colour with a brickish edge to the rim. The nose is restrained, with damson and blackberry fruit and secondary notes of leather and spice. With a lovely core of sweet fruit on the palate, and again, a slight cigar-box and leather note on the long, complex finish.

Food matches	Roast lamb, steak, game, hard cheeses
Price	£37.50 per bottle
How to serve	Decant (if possible) an hour or two before serving, at cool room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauv. 65%, Merlot 25%, Petit Verdot 10%
Product code	97699B
Style	Dry, medium to full-bodied red wine
Terroir	Deep gravel beds, with a sub-soil of blue clay in parts
Buyer	Philip Moulin
Tasting notes	

If you like this, you might like: CABERNET MERLOT BLENDS FROM ARGENTINA OR SOUTHERN RHÔNE REDS

2009 SAVIGNY-LÈS-BEAUNE,
DOMAINE JEAN-MARC PAVELOT



Domaine Jean-Marc Pavelot is now run by son Hugues, though with his father still very much in evidence. They have widespread holdings in the village of Savigny. This cuvée was put together especially for us after we tasted through the different vats.

The bouquet is perfectly on the cusp between red and black fruit, with an attractive liveliness and some floral notes. A very charming Savigny with a fine balance between flesh and structure, this is delicately perfumed and shows expressive, soft red fruits: some redcurrant and a little raspberry.

Food matches	Duck, grouse or partridge
Price	£23.95 per bottle
How to serve	Decant an hour in advance, serve at cool room temperature
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	JO110B
Style	Dry, medium-bodied red wine
Terroir	Clay limestone
Buyer	Jasper Morris MW
Tasting notes	

If you like this, you might like:
CHASSAGNE-MONTRACHET ROUGE OR MONTHÉLIE

2010 LA BODA, D'AUPILHAC, MONTPEYROUX



Montpeyroux is a frighteningly fashionable enclave situated in the eastern sector of the Languedoc, the old city of Montpellier being only 20 miles away. Here Sylvan Fadat has elevated Domaine d'Aupilhac to super-star status. The combination of poor free draining soils and a wise proclivity to farm ancient grape varieties are largely to blame for this great notoriety.

The nose combines crème de cassis, caper and black pepper; the fascination is re-lived on the palate, where sweet natural fruit flavours, blackberry and myrtle in this case, sit harmoniously with firm yet ripe tannins.

Food matches	Game, roasts, hard cheeses
Price	£27.95 per bottle
How to serve	Decant two hours before serving at room temperature
Region	Coteaux de Languedoc, France
Grape variety	Mourvèdre 40%, Syrah 40% and Grenache 20%
Product code	96637B
Style	Dry, full-bodied red wine
Terroir	Two contrasting terroirs here; one south-facing with more limestone, one north-west facing, with more clay
Buyer	Simon Field MW
Tasting notes	

If you like this, you might like:
CORBIÈRES OR MINERVOIS

2009 AGLIANICO DEL VULTURE 'STUPOR MUNDI'



Carbone is a relatively new producer of Aglianico del Vulture. Located in Melfi, Basilicata, close to the Vulture volcano, in an ancient cellar hewn out of the black lava rock, the Carbone family first planted Aglianico vines in the 1970s. Very much a benchmark expression of this noble, but relatively unknown grape variety; the so-called 'Nebbiolo of the South'.

A gleaming black pearl of a wine, edged with a ruby rim, it has sassy cassis aromas laced with cloves and volcanic spice. Full bodied yet detailed, long and elegant with thick skinned currant and damson fruit flavours, crunchy black pepper and a salty finish.

Food matches	Spicy sausage dishes
Price	£24.95 per bottle
How to serve	In a big glass, bringing it to life!
Region	Basilicata, Italy
Grape variety	Aglianico
Product code	98614B
Style	Dry, full-bodied red wine
Terroir	Black lapillus, ash and lava soils at 550 mls
Buyer	David Berry Green

Tasting notes

If you like this, you might like: ROBUST NEBBIOLO FROM TRADITIONAL PRODUCERS OR HEARTY SOUTHERN FRENCH BLENDS

2009 CHÂTEAUNEUF-DU-PAPE, DOMAINE LA ROQUÈTE



Owned by the Brunier bothers of Vieux Télégraphe fame, La Roquette is an outstanding property covering 27 hectares of old vines on premium *terroir*, on the famous Crau plateau. Patient winemaking with maturation in large photogenic *foudres* has yielded an impressive wine from the particularly sunny year of 2009.

Dark of hue and enticing on the nose, the 2009 has all the aromatics that one would expect from one of the great appellations of the Mediterranean; tapenade, sloes, wood-smoke and thyme all vie for attention. The palate marries sweet and savoury with juicy aplomb and the ensemble is wrapped up elegantly in plush, silky tannins.

Food matches	Daube Provençale, gigot d'agneau, grouse/partridge, hard salty cheeses
Price	£25.00 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 75%, Syrah 10%, Mourvèdre 10%, Cinsault 5%
Product Code	86565B
Style	Dry, full-bodied red wine
Terroir	Limestone/galets, also a sandier parcel
Buyer	Simon Field MW
Tasting notes	

If you like this, you might like:
HEARTY SOUTHERN RHÔNE BLENDS OR MEATY BAROLO