

Wellington Red Case



Katie Cooper
WINE CLUB MANAGER

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January's Wellington Red Case has something for everyone. There's a classic Margaux, the second wine of Ch. d'Angludet no less, full of perfumed, silky fruit and a charming, poised Barolo that would match well with the game meats we enjoy through the winter months. The well-known names continue with an exemplary Châteauneuf-du-Pape with soft, velvety tannins and rounded, bramble fruit and for something just a little different, a German Spätburgunder (Pinot Noir) which is an intriguing blend of savoury richness and Teutonic restraint.

2010 LA RESERVE D'ANGLUDET, MARGAUX



This is the second wine from one of my favourite châteaux in Bordeaux. It is a beautifully proportioned property set in a sleepy corner of Margaux, bordered by some of its finest names. La Reserve is generally made from the plots containing younger vines, although these still average 25 years old. The 2010 is the finest vintage I've tasted of this wine.

Every inch the product of an extraordinary vintage. Deeply coloured with a richly layered bouquet of blackcurrant jam and toasty oak. The palate is a true expression of Margaux: elegant and charming. Pure cassis with cedar wood in the background and a long, complex finish. Now-2017.

Food matches	Grilled sirloin or a pork chop would be perfect
Price	£24.75 per bottle
How to serve	Serve straight away, at room temperature
Region	Margaux, Bordeaux, France
Grape variety	Cabernet Sauvignon 50%, Merlot 45% and Petit Verdot 5%
Product code	Z3644B
Style	Dry, full-bodied red wine
Terroir	A mix of gravel over poor, sandy soil
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
ST JULIEN OR PAUILLAC

2012 PINOT NOIR CENTGRAFENBERG, FÜRST



The Fürst family has been making wine since 1638. In 1979 Paul and Monika Fürst built the new estate amidst the vineyards and in 2007 they were joined by their son Sebastian. Facing due south, the slopes of the Centgrafenberg are home to most of the vines. Pinot Noir and Riesling thrive here.

The nose is bright, precise and elegant with distinctive (German Pinot) notes of bacon, clove, forest floor fruit and strawberries. The palate is lush, heady and succulent even, with pretty, strawberry/cerise fruit, wrapped up in sweet oak, a whiff of Christmas cake, with restraint and a certain class. Now-2022.

Food matches	Honey and clove coated roast ham
Price	£29.50 per bottle
How to serve	Room temperature
Region	Franconia, Germany
Grape variety	Spätburgunder (Pinot Noir)
Product code	Z3511B
Style	Dry, medium to full-bodied red wine
Terroir	Pink sandstone
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
FLEURIE OR LIGHT ALSATIAN PINOT NOIR

2006 BAROLO CANNUBI RISERVA, FRATELLI SERIO E BATTISTA BORGOGNO



The brothers Serio and Battista Borgogno built the new cantina during the 1970 and 80s when it was all about quantity, buying in fruit/wine to fill their cavernous Langhe winery. But this fifth generation family winery is actually tiny at only four hectares, all in the prized Cannubi vineyard, plus some fruit they buy in for a separate white label.

The wine has an extra gear of brambly richness that lifts it above the classic Cannubi notes of soft strawberry pulpiness and charm. Bottled in June 2012, the wine has great poise, purity and finesse. There is real presence, a tight mineral core and pretty, cassis acidity. Now-2020.

Food matches	Rabbit, guinea fowl, game, roasts
Price	£34.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Z2971B
Style	Dry, full-bodied red wine
Terroir	Sandy marne
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

BARBARESCO OR FINE RED BURGUNDY

2011 CHÂTEAUNEUF-DU-PAPE TRADITION, DOMAINE DE LA JANASSE



The brother and sister combination of Christophe and Isabelle Sabon farm 20 hectares in the eastern Courthezon commune of Châteauneuf-du-Pape. Traditional vinification calls upon large 30hl *foudres* for the Grenache, some of which are 50 years old and all of which are pleasingly photogenic.

An absolutely classic Châteauneuf with a deep purple colour and evocative aromatics of cassis, scrub, laurel and hint of bay. The palate has a velvety texture, a Janasse hallmark, correspondingly soft tannins, and a dark fruit personality with savoury herbal hints nicely harnessed and an engagingly long finish. Now-2025.

Food matches	Venison, boeuf stroganoff, lamb cutlets
Price	£34.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Southern Rhône Valley, France
Grape variety	Grenache 75%, Syrah 15% with the balance shared between Mourvèdre and a little Cinsault
Product code	97078B
Style	Dry, full-bodied rich red wine
Terroir	Pudding stones, a little gravel over clay subsoil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RASTEAU OR LIRAC

2012 DOMAINE DE L'HORTUS, GRANDE CUVÉE ROUGE



The dramatic cliff of the famous eponymous 'Pic', located in the foothills of the Cévennes, provides a fitting backdrop to the wines of 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.

Twelve months in barrels of varying sizes have added layers of texture to this hymn to Mediterranean sunshine. Blackberry, sloe and cherry, even a sprig of rosemary, are all evidenced and the Mourvèdre adds a spicy kick, grounding the higher notes of the Syrah, but in no way compromising the pleasure principle. Now-2018.

Food matches	Steak and kidney pie, casserole, chilli con carne
Price	£21.95 per bottle
How to serve	Decant an hour before serving to allow aeration
Region	Pic-St Loup, Languedoc, France
Grape variety	Equal amounts of Syrah, Grenache, Mourvèdre
Product code	Z2671B
Style	Dry, full-bodied red wine
Terroir	Limestone slopes, 'screes' from the Pic
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

ST CHINIAN, MINERVOIS OR FAUGÈRES

2009 PAGO DE LOS CAPELLANES RESERVA



The Rodero-Villa family own a winery right in the heart of Ribera del Duero on the central Castilian *meseta*. Their ambition is to produce a wine to equal that of their famous near-neighbour, Vega Sicilia, but made in a more modern style; modern but not overblown, both generous and restrained. The ambition is close to being realised, it seems.

Dark and brooding, with aromas of ripe red berry fruits, liquorice, spices and vanilla framed by stylish, spicy new oak and bright damson acidity. On the palate the complexity continues with violets, cinnamon, and blackberry liqueur all evidenced. Pleasingly decadent but with a refreshing, cerebral twist on the finish. Now-2020.

Food matches	Lamb shanks, roasts, kidneys, guinea fowl
Price	£32.95 per bottle
How to serve	Open an hour before serving to allow aeration
Region	Ribera del Duero, Spain
Grape variety	Tinto Fino 90%, Cabernet Sauvignon 10%
Product code	96962B
Style	Dry, full-bodied velvety red wine
Terroir	Clay limestone 800m plateau
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RIOJA RESERVA OR PRIORAT