

# Wellington Red Case



**Katie Cooper**  
WINE CLUB MANAGER

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*The long days of summer are finally here and there's something infinitely relaxing about getting home from work and heading out to the garden with a glass of something delicious in hand. If you're firing up the barbecue, look no further than your Wine Club case for accompaniments. Beaujolais is a great match for full-flavoured fish; try grilling salmon and pairing with the Moulin-à-Vent. If red meat is on the menu, then the mature Ch. Citran from Bordeaux will partner steaks or lamb nicely. Away from the traditional, the Chinese Cabernet will also make an admirable companion for meat from the grill.*

## 2011 MOULIN-À-VENT, LA ROCHELLE, OLIVIER MERLIN



Olivier Merlin and his wife Corinne began in 1987 in Mâcon La Roche-Vineuse, and spread out into further appellations such as Moulin-à-Vent, where they purchased old vines (planted in 1937) in the prime site of La Rochelle, the longest lived of the Beaujolais Cru appellations.

The 2011 has a black-purple colour and glorious nose. This is full glorious and complex, a magical and exciting wine, beautifully rich. Finely grained tannins are certainly present to support the fruit. It has a very long aftertaste and all the vibrancy of the best wines of the vintage. Drink now to 2020.

<b>Food matches</b>	Hake or salmon
<b>Price</b>	£22.50 per bottle
<b>How to serve</b>	Open one hour in advance and decant before serving
<b>Region</b>	Beaujolais, France
<b>Grape variety</b>	Gamay
<b>Product code</b>	96253B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	Red sandstone on granite
<b>Buyer</b>	Jasper Morris MW
<b>Tasting notes</b>	

If you like this, you might like:  
RÉGNIÉ, FLEURIE OR MORGON

## 2005 CH. CITRAN, HAUT-MÉDOC



Ch. Citran is one of a number of châteaux in the Haut-Médoc that can be relied upon, in a great vintage like 2005, to provide brilliant value for money. It is near the village of Arcins, where if you are passing, I strongly urge you to stop and have lunch at the Lion d'Or restaurant.

Very correct, bright crimson with little sign of age; even the nose gives little idea that this is a 10-year-old wine. This is 'proper' Haut-Médoc from a superb vintage; even-handed, balanced and refreshing, with just enough ripeness to carry off the racy style. Long and complex. Drink now to 2017.

<b>Food matches</b>	Roast pigeon and duck, or leg of lamb
<b>Price</b>	£27.00 per bottle
<b>How to serve</b>	Can be opened and drunk, although decanting off its sediment is not a bad idea
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Merlot 50%, Cabernet Sauvignon 50%
<b>Product code</b>	Z6556B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Mostly sandy gravel over marl and chalk
<b>Buyer</b>	Philip Moulin
<b>Tasting notes</b>	

If you like this, you might like:  
POMEROL

**2010 VOUGEOT, CLOS DU PRIEURÉ,  
DOMAINE DE LA VOUGERAIE**



Based in Premeaux just south of Nuits-St Georges, Domaine de la Vougeraie was created in 1999 by Jean-Claude Boisset. The vines are farmed biodynamically and the wines are stylishly made by Pierre Vincent. The Clos du Prieuré is a Monopole of the *domaine*, the oldest vines dating back to 1901 though most are 30 to 50 years old.

A fine rich red colour with lighter rim, supported by dark red-berry Pinot fruit with some elegance, matched by the beginnings of forest floor fruits. This is beautifully made, with ripe fruit, supple texture and attractive persistence. Drink now to 2018.

<b>Food matches</b>	Smoked duck, ham hock terrine, <i>charcuterie</i>
<b>Price</b>	£49.95 per bottle
<b>How to serve</b>	Open one hour in advance and serve a little cooler than room temperature
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	Z4194B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	Clay topsoil on a limestone base
<b>Buyer</b>	Jasper Morris MW

**Tasting notes**

If you like this, you might like:

CHAMBOLLE-MUSIGNY OR MOREY-ST DENIS

**2005 HANS HERZOG  
SPIRIT OF MARLBOROUGH**



Hans and Therese Herzog own one of the foremost estates in Switzerland, where Hans's family has been making wine since 1630. In the mid-1990s, they planted an 11-hectare vineyard bordering the Wairau River in Marlborough. Hans has adopted an experimentalist stance, cultivating an eclectic array of varieties and styles.

It is wonderful to come across a really classy, mature wine from the New World. This 2005 has mature savoury, meaty, earthy notes and whispers of dark chocolate alongside the ripe red and black fruit. This is still fresh and fine and exhibits impressive 'Old World' restraint for its origin. This is exclusive to Wine Club. Drink now to 2016.

<b>Food matches</b>	Slow cooked shoulder of lamb, beef cheeks, Gruyère cheese
<b>Price</b>	£36.95 per bottle
<b>How to serve</b>	At room temperature. No need to decant
<b>Region</b>	Marlborough, New Zealand
<b>Grape variety</b>	Merlot 50%, Cabernet Franc 50%
<b>Product code</b>	Z5807B
<b>Style</b>	Dry, medium-bodied, mature red wine
<b>Terroir</b>	Sandy, gravel soils
<b>Buyer</b>	Catriona Felstead MW

**Tasting notes**

If you like this, you might like:

BORDEAUX BLENDS

**2010 MOSER FAMILY CABERNET SAUVIGNON,  
NINGXIA**



Château Changyu have pioneered wine in China since the late 19th century. This wine is made in partnership with Austrian legend, Lenz Moser, in the austere dry climate of Ningxia, next to Inner Mongolia; the 15-year-old vines have to be buried during the glacial winters!

Very pure soft red fruit nose, this is recognisably Cabernet but without the black-fruit notes. Gracious, smooth and attractive with good weight behind, a little tannin and some drier notes provide the structure; a fine Chinese Cabernet. Drink now to 2018.

<b>Food matches</b>	Steak, roast rib of beef, lamb
<b>Price</b>	£19.95 per bottle
<b>How to serve</b>	Open one hour in advance and decant before serving
<b>Region</b>	China
<b>Grape variety</b>	Cabernet Sauvignon
<b>Product code</b>	Z0833B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	Yellow river alluvial soils with some stones
<b>Buyer</b>	Jasper Morris MW

**Tasting notes**

If you like this, you might like:

LEFT BANK BORDEAUX

**2011 CÔTES DU RHÔNE VILLAGES,  
MASSIF D'UCHAUX, DOMAINE DE LA RENJARDE**



Two key factors have conspired to bring this excellent property firmly into the limelight; firstly the ownership, investment and expertise provided by Château la Nerthe and secondly the promotion of this rugged commune to Côtes du Rhône Villages status, in recognition of its superb *terroir*.

Child of a relatively warm and quite forward year, the 2011 Renjarde has a ripe come-hither nose with notes of chocolate, red berries, bramble and liquorice to the fore. The palate is equally generous and full, with an impressive structure, ripe yet assertive tannins and a surprisingly yet pleasingly cool, finely chiselled finish. Drink now to 2017.

<b>Food matches</b>	Lamb shanks, roasts, lasagne, pasta
<b>Price</b>	£12.95 per bottle
<b>How to serve</b>	No need to decant but open a little while before serving at 18°C
<b>Region</b>	Rhône, France
<b>Grape variety</b>	Grenache 60%, Syrah 20%, balance shared between Carignan, Cinsault and Mourvèdre
<b>Product code</b>	99789B
<b>Style</b>	Dry, full-bodied, aromatic red wine
<b>Terroir</b>	Sandy top-soils with firm clay beneath
<b>Buyer</b>	Simon Field MW

**Tasting notes**

If you like this, you might like:

VACQUEYRAS OR VINSOBRES