

Wellington Red Case

Katie Cooper
WINE CLUB MANAGER

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Our buying team, which includes seven Masters of Wine, aim for this case to be excellent in every regard. The Wellington selection, named after our newest cellar, can be relied upon to deliver a wish-list of wines from classic regions and great vintages. Highlights from March's selection include: a top Argentinian Bordeaux blend that is the perfect foil for steak; a silky Santenay from the richly-fruited 2009 vintage; and a single vineyard Gigondas from 80 year old vines.

2009 PULENTA GRAN CORTE, PULENTA ESTATE



This 135 hectare Mendoza estate is owned and run by brothers Hugo and Eduardo Pulenta, who are also responsible for importing Porsches into Argentina. They built the winery in 2002, but have access to some old vines.

This wine is deep in colour with masses of ripe black fruit on the nose, overlaid with sweet vanilla oak. The palate is full-bodied with very ripe tannins, mouth-filling bramble and blackcurrant fruit alongside enticing oak notes.

Food matches	Perfect with an Argentinian steak, or any robust red meat-based dish
Price	£25.95 per bottle
How to serve	Will drink well straight from the bottle, but is more expressive if decanted an hour in advance. Drink now-2016
Region	Mendoza, Argentina
Grape variety	Malbec 37%, Cabernet Sauvignon 25%, Merlot 23%, Petit Verdot 10% and Tannat 5%
Product code	86658B
Style	Dry, full-bodied Bordeaux style red wine
Terroir	High altitude (above 3,000 feet) and mature vines in the prized Luján de Cuyo sub-region
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like:

SOUTH AFRICAN BORDEAUX BLENDS

2010 MOULIN À VENT, CHAMP DE COUR, CHÂTEAU DE MOULIN À VENT



This classic estate of 30 hectares in the heart of Moulin à Vent has recently been purchased by the Parinet family, whose first vintage was 2009. This is the most powerful, perhaps also most Burgundian, appellation of the Beaujolais region, very far removed from the simpler Gamay wines. Champ de Cour is one of several distinctive single vineyard wines offered by the Château.

Dense purple, with a heady nose, beautifully scented, ripe plummy fruit with a floral touch too. Beautiful depth, hardly showing the touch of wood at all, with good acidity and freshness. This wine will develop steadily richer flavours as it matures.

Food matches	Roast chicken or pork chops
Price	£27.95 per bottle
How to serve	Decant an hour in advance, serve at 13°C. Drink now-2017
Region	Beaujolais, France
Grape variety	Gamay
Product code	93681B
Style	Dry, medium-bodied red wine
Terroir	A bed of clay and galet roulé rocks, with eroded sand and granite above
Buyer	Jasper Morris MW
Tasting notes	

If you like this, you might like:

FLEURIE OR EVEN PASSETOUTGRAINS

2008 CH. DOMEYNE, CRU BOURGEOIS, ST. ESTÈPHE



This little known Cru Bourgeois was bought by Claire and Gonzague Lurton (owners of several Cru Classés in the Médoc) in 2006 and is showing a marked upswing in quality. Unusually for St Estèphe, this Château has more Merlot than Cabernet, thanks to the amount of clay in the vineyard. In all other respects this is a very typical and traditional property, beautifully situated around Calon-Ségur.

Typical crimson colour with a pale garnet rim. The nose is restrained and cool (very St Estèphe in fact) with mint and cedar wood bolstering the delicate bramble fruit. The palate is quite soft for St Estèphe (the Merlot again) and is starting to show the savoury, gamey flavours that one associates with decent claret.

Food matches	Rack of lamb, a simple steak, or Beef Wellington if pushing the boat out. Also, traditional hard cheeses
Price	£23.50 per bottle
How to serve	Open an hour or two before serving at (fairly cool) room temperature. Drink now-2016
Region	Bordeaux, France
Grape variety	Merlot 60%, Cabernet Sauvignon 40%
Product code	83396B
Style	Dry, medium-full bodied, red wine
Terroir	Fine gravelly clay, on top of very deep gravel sub-soil
Buyer	Philip Moulin
Tasting notes	

If you like this, you might like:

NEW WORLD BORDEAUX BLENDS WITH SOME BOTTLE AGE

2008 BOROVITZA DUX, BOROVITZA WINERY



Winemaker Dr Ognyan (Ogi) Tzvetanov, has lived through the ups and downs of the Bulgarian wine world, during and after the communist regime. This is a Bordeaux blend aged for five years in Bulgarian and American oak (a proportion of new wood is used) that will completely alter your perception of what Bulgaria is capable of as a wine-making region.

With a surprisingly youthful ruby hue for a five year old wine, and a nose that has some evolved savoury hints, the palate is dominated by primary blackcurrant and plum fruit with sweet oak. The palate is plump and glossy with ripe fruit, suave tannins and a long sweet oak-supported finish.

Food matches	Any food you would be happy to serve alongside youthful claret
Price	£27.50 per bottle
How to serve	Decant preferably two hours before serving at room temperature. Drink now-2019
Region	Danube Valley, Bulgaria
Grape variety	Cabernet Sauvignon 65%, Merlot 35%
Product code	99253B
Style	Dry, full-bodied, oak-aged red wine
Terroir	From 50 year old vines on slopes overlooking the Danube
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like:

MID PRICED RED BORDEAUX

2009 SANTENAY, CLOS DES MOUCHES, 1ER CRU, DAVID MOREAU



In 2009 David Moreau took over part of his octogenerian grandfather's domaine in Santenay, an appellation known for wines which are at once succulent and robust. The Clos des Mouches, named for honey bees rather than flies, is an enclave within the better known Beauregard 1er cru.

A light fine and elegant Pinot bouquet with real lift towards the back of the palate. The background demonstrates the rich fruit of 2009, livened up by the mineral aspect of this vineyard. The palate displays a silky texture and impressive persistence of fruit.

Food matches	'Meaty' fish like monkfish or hake; or chicken dishes
Price	£35.00 per bottle
How to serve	Decant an hour in advance and serve at 14°C. Drink now-2018
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	87629B
Style	Dry, medium-bodied red wine
Terroir	Stony clay limestone with very little topsoil
Buyer	Jasper Morris MW
Tasting notes	

If you like this, you might like:

RED CHASSAGNE-MONTRACHET OR ST AUBIN

2011 GIGONDAS, CONFIDENTIEL, DOMAINE MONTIRIUS



Christine and Eric Saurel are dedicated to the production of the best biodynamic wine in the South of France, farming nearly 50 hectares in Gigondas and on the Plateau des Garrigues above Vacqueyras. Their aspiration is to allow these great varieties (Grenache and Syrah in this case, sometimes Mourvèdre) the opportunity to express themselves fully, their only filter being the soil itself.

Sourced from a single 10 hectare parcel of vines over 80 years old. Dense yet light on its feet; austere yet fantastically ripe, this wine weaves a glorious web of paradox and complexity. *Garrigue*, ripe plum, spice and gentle salinity are all pleasingly entwined.

Food matches	Duck with olives, beef stroganoff
Price	£27.95 per bottle
How to serve	This will benefit from decanting for an hour before serving at room temperature. Drink now-2018
Region	Southern Rhône, France
Grape variety	Grenache 80%, Mourvèdre 20%
Product code	96561B
Style	Dry, full-bodied red wine
Terroir	Marl, blue clay, yellow sandstone
Buyer	Simon Field MW
Tasting notes	

If you like this, you might like:

VACQUEYRAS OR LIRAC