# Wellington Red Case



**Katie Rolph** WINE CLUB MANAGER

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March's Wellington Red Case is packed full of brilliant red wines to complement spring menus. Try the Lirac and Châteauneuf-du Pape side by side to understand the differences between these two Southern Rhône Grenache-based wines. Staying in France, fans of Pinot Noir should enjoy Benjamin Leroux's Nuits-St Georges. Brimming with luscious red fruit and silky tannins, it would be my choice to match roast lamb. Finally, try the Touriga Nacional from South Africa with steak or roast beef. A grape variety more usually associated with Port, its intense black fruit and dense structure make it the perfect accompaniment to hearty meats.

# 2013 L'ESPRIT DE CHEVALIER ROUGE, PESSAC-LÉOGNAN LÉOGNAN



Domaine de Chevalier is one of the few Graves estates to produce both first-class reds and whites. The property was purchased by the Ricard family in 1865 and remained in their hands until it was bought by the Bernard distilling company in 1983. Domaine de Chevalier has 35 hectares of vines and red wine accounts for 80 percent of the production.

A blend made from the younger vines at the estate, the aim here is to produce a wine which can be drunk young, but which shows the complexity and balance of the Grand Vin. Ripe red and black berry fruit mingles on the palate with leather, cedar and mineral notes, with a lovely freshness on the finish. Drink now to 2025.

Food matches	Grilled or roasted lamb
Price	£26.50 per bottle
How to serve	Decant for half an hour and serve at room
	temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 64%, Merlot 30%,
	Petit Verdot 6%
Product code	Y3133B
Style	Dry, medium-bodied red wine
Terroir	Gravel, clay and sand
Buyer	Oliver Barton
Tasting notes	

# 2014 BERRY BROS. & RUDD NUITS-ST GEORGES BY **BENJAMIN LEROUX**



Having made a name for himself as régisseur at the famous Domaine du Comte Armand, Benjamin Leroux set up his own business in Beaune in 2007, buying grapes from trusted growers and making stunning wines from a range of appellations. This cuvée is made especially for Berry Bros. & Rudd.

Quite deep ruby in colour with some purple, this has a vibrant bouquet of red cherries and fresh plums. The palate has rich, ripe berry fruit, silky tannins and a touch of sweet spice on the finish. The oak barrels add notes of vanilla and cinnamon. Drink now to 2025.

Food matches	Perfect with rare roast beef
Price	£35.00 per bottle
How to serve	Serve at cellar temperature, decant shortly before
	serving to allow the wine to open up
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Z7815B
Style	Dry, medium-bodied red wine
Terroir	East-facing plot in the south of Nuits-St Georges,
	clay-limestone soil
Buyer	Adam Bruntlett
Tasting notes	

If you like this, you might like: LEFT BANK BORDEAUX

If you like this, you might like: CALIFORNIAN PINOT NOIR

# 2015 TABLAS CREEK, PATELIN DE TABLAS, PASO ROBLES



Food n

Price

How to

Regio Grape

Produ

Style Terroi

Buyer

Tablas Creek is an exciting partnership between the Perrin family (Château de Beaucastel) and the Haas family, who bought the vineyards in Paso Robles in 1989 and immediately set about importing vines from the Châteauneuf estate. Alpacas, sheep, donkeys, chicken, goats and many more animals planned for the future will help bring biodiversity to the estate and support its biodynamic practices.

Dark ruby with purple tints, this has a richness of red and black berry fruits with an iodine quality, as well as a gamey complexity. There is firm acidity and a chalky, ripe tannin profile. There is a richness on the palate and a juicy, full-bodied character but the freshness of the acidity creates a lift on the finish. Drink now to 2022.

natches	Boeuf bourguignon, roast chicken, beef tacos
	£24.95 per bottle
o serve	Serve at room temperature
n	California, USA
variety	Syrah, Grenache, Mourvèdre, Counoise
ct code	Y9810B
	Dry, full-bodied red wine
r	Limestone, sandy loam
	Fiona Hayes

#### Tasting notes

If you like this, you might like: CÔTES DU RHÔNE REDS

### 2015 CHÂTEAUNEUF-DU-PAPE, DOMAINE DE LA JANASSE



Domaine de la Janasse was established in 1973 by Aimé Sabon. Brother and sister team Christophe and Isabelle Sabon continue to work wonders there now, farming 80 hectares of vineyards. Their Châteauneuf-du-Pâpe vineyards are located in the northeast of the appellation, in the commune of Courthézon.

This is a rich and rewarding Châteauneuf-du-Pape from a serious but approachable vintage. The nose shows dark berry fruit with classic garrigue notes  $% \left( f_{1}, f_{2}, f_{3}, f_{3},$ and a hint of spice. On the palate the wine is fullbodied, but the tannins are fine and ripe, and the flavours of berry fruit and sweet spice are intense and long. Drink now to 2025.

Food matches	Try with braised lamb, game, or steak and kidney pie
Price	£36.95 per bottle
How to serve	Decant for half an hour and serve at room
	temperature
Region	Rhône, France
Grape variety	Grenache 65%, Syrah 20%, Mourvèdre 10%,
	Cinsault 5%
Product code	Y6113B
Style	Dry, full-bodied red wine
Terroir	Clay-limestone soils covered with river rocks
Buyer	Simon Field MW

#### Tasting notes

# 2015 LIRAC, LA LORENTINE, DOMAINE DE MARCOUX



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Те Βι Domaine de Marcoux is owned and managed by Catherine and her sister, Sophie Estevenin. All the vineyards are farmed according to biodynamic principles, bringing them back into balance and resulting in more effective photosynthesis, contributing to a steadier, more even ripening process.

This is a rich and robust red with incredibly dark, concentrated bramble and cassis fruit notes. On the palate the bright fruit is balanced by good fresh acidity, while the tannins are ripe and very fine. The long finish shows a distinctive clove note. Drink now to 2021.

ood matches	Try with pan-fried red meats or hearty stews
rice	£21.00 per bottle
ow to serve	Decant for half an hour and serve at room
	temperature
egion	Rhône, France
rape variety	Grenache 40%, Syrah 30%, Mourvèdre 30%
roduct code	Y5840B
tyle	Dry, full-bodied red wine
erroir	Clay and limestone soils
uyer	Simon Field MW

#### **Tasting notes**

If you like this, you might like: CÔTES DU RHÔNE VILLAGES

#### 2014 SIJNN, TOURIGA NAÇIONAL



Rita and David Trafford were attracted to Malgas because of the incredible topography, unique soils and climate in this region. They set about finding a suitable property, becoming winemaking pioneers in the area. The winery is now located just 15km from the sea, so the climate is maritime in the broader sense, with moderating sea breezes, but it is also dry.

The 10-year-old bush vines that go into this wine are planted on almost pure schist and shale. The resulting wine is a lovely deep colour, with a purplered rim. Anise, dark berry fruit and graphite minerals are evident on the nose and palate. Dark blackberry and black cherry fruit layer with spice on the midpalate. The tannins are controlled and ripe and the acidity adds to the elegance and lifts the fruit on the finish. Drink now to 2025.

Food matches	Ideal for pairing with red meats
Price	£25.50 per bottle
How to serve	Serve at room temperature; will benefit from
	decanting
Region	Malgas, South Africa
Grape variety	Touriga Nacional
Product code	V2098B
Style	Dry, full-bodied red wine
Terroir	Schist, Bokkeveld shale and alluvial deposits
Buyer	Katherine Dart MW

# Tasting notes

If you like this, you might like: