

Wellington Red Case

Katie Cooper
WINE CLUB MANAGER

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The wine that most impressed me in this case is the 2004 Bordeaux. Drinking beautifully now, it is classically styled with rich, warm fruit and a savoury finish; and it makes a good accompaniment to roast beef if you like your Sundays traditional. The velvety plushness of La Boda, made by one of the Languedoc's most gifted winemakers, brings a touch of Mediterranean warmth to the case. Finally the Priorat is the perfect choice for early season barbecues: its powerful, black fruited approach will complement the heartiest of outdoor cooking.

2004 CH. CAP DE MOURLIN, ST EMILION



The Cap de Moulin family have owned this Grand Cru Classé property since the 16th century; they even gave their name to the hamlet where the Château sits. Despite such a rich history, they are very forward looking: the cellar facilities are state of the art and Michel Rolland acts as their consultant oenologist.

Deep garnet at the core, with a hint of amber on the rim. The nose is expressive, and showing some maturity now: warm jammy fruit, with a touch of cedar and mint. Overall there is depth here, with rounded, plummy fruit, mocha and spice on the finish. Long, savoury and warming.

Food matches	Game casserole and most things hoofed would be lovely!
Price	£26.50 per bottle
How to serve	Open an hour before serving at room temperature
Region	Bordeaux, France
Grape variety	Merlot 65%, Cabernet Franc 25%, Cabernet Sauvignon 10%
Product code	99526B
Style	Dry, medium to full-bodied red wine
Terroir	Limestone and siliceous clay, overlaid with thin gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

MERLOT DOMINANT LANGUEDOC BLENDS

2010 PERNAND-VERGELESSES, CLOS DE LA CROIX DE PIERRE, 1ER CRU, LOUIS JADOT



The classical house of Louis Jadot make a concentrated style of red Burgundy which is well suited to the fresh vigour of the 2010 vintage. Croix de Pierre is Jadot's own name for the 1er cru En Caradeux on the east facing limestone slopes of Pernand-Vergelesses, facing the hill of Corton.

An attractive bright mid-red in colour, with a vivid ripe cherry Pinot nose, fresh and flavoursome. There is impressive intensity of brisk red fruit on the palate, building steadily, with just a touch of acidity and beautifully integrated tannins. Approachable now but clearly with potential to develop further.

Food matches	Duck or partridge
Price	£28.95 per bottle
How to serve	At room temperature
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	92815B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

VOLNAY OR POMMARD

2009 BAROLO, CASCINA MARIO FONTANA



Sixth generation Mario Fontana created Azienda Agricola Cascina Fontana, this tiny 4 hectare jewel of a Barolo estate in 1995. Based in the hamlet of Perno they own parcels in three Castiglione Falletto vineyards: Valletti, Villero and Pozzo. Mario tends the vines as sensitively as possible, makes the wine and, when necessary, also delivers it in his blue van.

Reassuringly pale in colour, the nose is bright and perfumed, wooing you with lush red fruit, hints of quinine, sandalwood and even menthol (indicating the warmth of the vintage). The fresh palate seduces you with charming summer fruit, along with more pulp and fat, savoury leather and tobacco.

Food matches	Roast meats
Price	£34.00 per bottle
How to serve	At 18°C, decant an hour before
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	98716B
Style	Dry, full-bodied red wine
Terroir	Sandy marl
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

BARBARESCO

2010 BANDOL ROUGE, DOMAINE DU GROS NORÉ



Bandol's vineyards skirt the Cote D'Azur in a serpentine cornice, much to the envy of local property speculators. Modish Mourvèdre dominates here and is in very safe hands with the affable Alain Pascal, a colourful gentleman who would not be out of place in a Pagnol novella. Winemaking is wonderfully traditional here.

2010 is a classic linear vintage in Provence, its wines not lacking for personality and structural definition. Wood-smoke, forest floor and violets dominate the nose, with classic Mourvèdre descriptors echoed on the palate, damson, blueberry and hedgerow. Beyond the power and the glory, the tannins cede to an evanescent yet subtly persuasive finish.

Food matches	Beef, pork, lamb, game or hard cheeses
Price	£25.00 per bottle
How to serve	Decant 2 hours before serving at room temperature
Region	Provence, France
Grape variety	Mourvèdre 80%, Grenache 15% and Cinsault 5%
Product code	95991B
Style	Dry, full-bodied rich red wine
Terroir	Clay limestone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

HEARTY SOUTHERN RHÔNE BLENDS OR MEATY BAROLO

2011 CHÂTEAUNEUF-DU-PAPE ROUGE, DOMAINE DES SÉNÉCHAUX



Domaine des Sénéchaux continues to climb the village's unwritten hierarchical ladder. The Cazes family (Ch. Lynch-Bages), who own the property, are generous both in their financial investment and in their lack of interference, allowing winemaker Bernard Tranchecoste to do what he does best, the result of two decades of experience.

A deep welcoming cherry red colour. A nose of leather, Provence herbs and plum signal complexity of intent underlined by the quality of the palate which is ripe and plush, toasty and rich. Notes of cherry, strawberry, leather and ripe plum vie for attention, supported by ripe, generous tannins.

Food matches	Turkey, braised hare, winter casserole, <i>coq au vin</i>
Price	£28.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 62%, Syrah 20%, Mourvèdre 17% and 1% shared between Vaccarèse and Cinsault
Product code	97902B
Style	Dry, full-bodied rich red wine
Terroir	Three different terroirs, each with differing proportions of clay and sand
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

GIGONDAS OR VACQUEYRAS

2004 CORANYA, Celler SANGENÍS I VAQUÉ



The Sangenís family have been making wine in Priorat for over 200 years and farm typically terraced vineyards, all dominated by distinctive slate soils known locally as *llicorella*. The grapes are divided equally between Garnacha and Cariñena; French takes precedence over American oak and the wines are bottled without fining or filtration.

The ensemble has a deep, rich colour and a powerful nose of cassis, black cherry, forest floor and balsam. The palate is broad, with bitter chocolate richness, herbal complexity, finely etched tannins and a clean, lingering finish.

Food matches	Grilled meats, lamb shanks, game stew
Price	£28.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Priorat, Spain
Grape variety	Garnacha and Cariñena in equal measures
Product code	97388B
Style	Dry, full-bodied rich red wine
Terroir	Slate terraces (<i>llicorella</i>)
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RIOJA RESERVA