

# Wellington Red Case

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WINE CLUB MANAGER

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*Classic styles of red wine are well represented in May's Wellington Red Case. Starting in France, Ch. Ferrand is a well-priced St Emilion with cool, stylish fruit whilst La Nerthe's modern style of Châteauneuf-du-Pape combines savoury richness with aromatic black fruit. Away from France, a Rioja Reserva from the excellent 2007 vintage will match well with lamb or hearty meat dishes but for something a little different to go with such dishes, try the Macedonian red. Its luscious, ripe fruit will recall Californian Zinfandels with a touch of freshness.*

## 2011 AMBROSÍA PRECIOSO, GUALTALLARY, UCO VALLEY



In 2002 a group of friends bought land in the premium Gualtallary zone of the Uco Valley. A well-known local winemaker used their fruit for his top *terroir* wine and the first vintage achieved 94 Parker points. Now under the Ambrosía label, these wines are exclusive to Berry Bros. & Rudd in the UK.

This wine is only made in years when the quality of hand-selected fruit is outstanding. It is lush with focused fruit, alongside supreme elegance that defines this wine. Concentrated, very ripe and oak aged, this ultimate expression of Argentine Malbec is beautiful to drink now but will also reward cellaring. Drink now-2021.

<b>Food matches</b>	Steak, venison, lamb tagine
<b>Price</b>	£22.50 per bottle
<b>How to serve</b>	Serve at room temperature
<b>Region</b>	Mendoza, Argentina
<b>Grape variety</b>	Malbec
<b>Product code</b>	Z2894B
<b>Style</b>	Dry, full-bodied plush red wine
<b>Terroir</b>	Limestone – unusual in Argentina, this is key to the wine's elegance
<b>Buyer</b>	Catriona Felstead MW
<b>Tasting notes</b>	

If you like this, you might like:  
AUSTRALIAN SHIRAZ

## 2008 CH. DE FERRAND, ST EMILION



Since the late 1700s there have only been two family owners of this gorgeous château, sitting on the edge of the famous limestone escarpment that runs south-east from St Emilion. Now owned by Pauline Bich Chandon-Moët (yes, them), Ch. Ferrand benefits from a relatively cool microclimate; parts of the vineyard are 100 metres above sea-level.

Fairly deep and brooding in colour, with a nose that leaps from the glass, this has plenty of ripe, bramble fruit and hints of mocha. This is traditional St Emilion—plump, rounded Merlot with just enough grip to remind you that you are in France and not California. Drink now-2017.

<b>Food matches</b>	Simple roast beef or <i>blanquette de veau</i>
<b>Price</b>	£25.50 per bottle
<b>How to serve</b>	Open an hour before, then give it plenty of air in the glass
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Merlot 78%, Cabernet Sauvignon 11% and Cabernet Franc 11%
<b>Product code</b>	Z5607B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Clay and light gravel, over limestone
<b>Buyer</b>	Philip Moulin
<b>Tasting notes</b>	

If you like this, you might like:  
TOP CHILEAN MERLOT

## 2009 SAVIGNY-LÈS-BEAUNE, LES HAUTS JARRONS, 1ER CRU, DOMAINE DE BELLENE



In 2005 Nicolas Potel was able to buy some vineyards to create what is now known as Domaine de Bellene, based in marvellous old cellars in Beaune, renovated to an ecologically-admirable standard. The *domaine* now comprises 22 hectares converted to organic farming, with some biodynamic elements. Les Hauts Jarrons is situated on the upper slopes in Savigny.

A lively bouquet with classy red fruit, infused with cherry stones and some savoury, brambly notes attracts immediate attention. There are no obtrusive tannins on the palate, which displays a delicious, mineral crunch at the finish and very impressive persistence. Drink now-2018.

<b>Food matches</b>	Roast pork or duck
<b>Price</b>	£35.00 per bottle
<b>How to serve</b>	Serve slightly cool, may be decanted
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	83601B
<b>Style</b>	Dry, medium-full bodied red wine
<b>Terroir</b>	Clay-limestone, with white stony topsoil
<b>Buyer</b>	Jasper Morris MW

### Tasting notes

If you like this, you might like:

MOULIN-À-VENT OR OREGON PINOT NOIR

## 2011 CHÂTEAUNEUF-DU-PAPE, CHÂTEAU LA NERTHE



By far the grandest of the Châteauneuf properties, La Nerthe sits in a contiguous plot of 90 hectares of vines, unusual in these parts. Christian Voeux, formerly winemaker at Mont Redon for 25 years, is now taking La Nerthe back to its glory days as the most significant address in the village.

La Nerthe makes a relatively modern style of Châteauneuf with Syrah lending an attractive black-cherry nose, with hints of violet and lavender, then Grenache dominating the mid-palate with a ripe, peppery, red-fruit personality and finally Mourvèdre adding a savoury kick on the finish. Drink now-2024.

<b>Food matches</b>	Guinea fowl, game pie, roast chicken, lamb shanks
<b>Price</b>	£38.95 per bottle
<b>How to serve</b>	Decant an hour before serving at room temperature
<b>Region</b>	Rhône, France
<b>Grape variety</b>	Grenache 44%, Syrah 29%, Mourvèdre 25% and Cinsault 2%
<b>Product code</b>	99727B
<b>Style</b>	Dry, medium to full-bodied, rich red wine
<b>Terroir</b>	Rock, sand and loam soils with some pebbles
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

GIGONDAS OR VACQUEYRAS

## 2012 TIKVEŠ BAROVO RED



From a country with a disputed name, the former Yugoslav Republic of Macedonia's largest-wine and spirit producer is now making some interesting single-vineyard wines from indigenous grape varieties, vinified in their modern winery on the outskirts of the nation's capital Skopje.

This is a powerful wine, deep ruby in colour, with a nose of ripe plums, black fruits and hints of raisins. The palate is full-bodied with opulent fruit and no lack of structure, but a balancing freshness that prevents it being cloying. Drink now-2018.

<b>Food matches</b>	Lamb, wild boar, spare ribs
<b>Price</b>	£22.50 per bottle
<b>How to serve</b>	Serve at 16 to 18C after decanting
<b>Region</b>	Macedonia
<b>Grape variety</b>	Vranec 50%, Kratošija (Zinfandel) 50%
<b>Product code</b>	Z5561B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Clay soils over limestone
<b>Buyer</b>	Martin Hudson MW

### Tasting notes

If you like this, you might like:

PRIMITIVO

## 2007 CONTINO, RESERVA, RIOJA



The jewel in the crown of the impressive CVNE portfolio, Contino is run by Jesús Madrazo, a member of the family who originally founded CVNE in 1879. Located close to the Ebro River in the Alavesa sub-region, Contino is prized for the elegance of its wines and their great aging potential.

The 2007 has an attractive nose of sweet strawberry, balsam and raspberry coulis, and a palate which is softly spicy, richly fruity and overwhelmingly seductive. Aging has been shared between French and American oak, ensuring that the generous, creamy texture is held in check by finely-poised tannins and a clean, cool, fruit finish. Drink now-2020.

<b>Food matches</b>	Lamb cutlets, <i>albondigas</i> (meatballs), chilli con carne
<b>Price</b>	£21.95 per bottle
<b>How to serve</b>	Open an hour before serving at room temperature
<b>Region</b>	Rioja, Spain
<b>Grape variety</b>	Tempranillo 85%, Graciano 10%, Mazuelo 3% and Garnacha Tinta 2%
<b>Product code</b>	93757B
<b>Style</b>	Dry, medium-bodied, richly-textured wine
<b>Terroir</b>	Alluvial soils with degrees of clay and sand depending on proximity to the river
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

PRIORAT OR BORDEAUX CRU CLASSÉ