

Wellington Red Case



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WINE CLUB MANAGER

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The 2010 Beaujolais vintage was rated as outstanding so I'm delighted that we are including a Morgon from this year in November's Wellington Red Case. I would enjoy it with cold cuts, perhaps on Boxing Day, and savour its supple and juicy red fruit character. If duck or goose are on your festive menu, look no further than the Nuits-St Georges from Loichet. An hour in a decanter will help to bring it to life. To finish, Luigi Oddero's rich 2009 Barolo will prove an admirable match for all the roasts we enjoy during winter's darkest days.

2010 MORGON, CÔTE DU PY, DOMAINE LOUIS-CLAUDE DESVIGNES



The celebrated Côte du Py, an extinct volcano, is the landmark of the Beaujolais Cru Morgon, making powerful, tannic, long-lasting wines. This wine from the Desvignes' plot of 2 hectares is faithful to expectations. This long established domaine is now run by Louis-Claude's daughter Claude-Emanuelle and son Benoit.

The ripe supple fruit of the excellent 2010 vintage is supported by a firm tannic structure and the touch of austerity of the Côte du Py. It is an undeniably aristocratic wine which is just starting its optimum drinking window, but with years of life ahead. Now-2023.

Food matches	Smoked duck or chicken
Price	£16.75 per bottle
How to serve	No need to decant
Region	Beaujolais, France
Grape variety	Gamay
Product code	81922B
Style	Dry, medium-bodied red wine
Terroir	Blue slate and granite
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

MOULIN À VENT OR BOURGOGNE ROUGE

2010 NUITS-ST GEORGES, LES GRANDES VIGNES, SYLVAIN LOICHET



Sylvain Loichet set up as a vigneron in 2005 at the age of 22 and soon established a fine reputation for wines of both colours. His Nuits-St Georges vineyard is adjacent to the premier cru vineyard of Les Saint Georges, on the lower slopes where the clay rich soil makes fine wines for keeping.

The full deep red colour promises a wine of concentration. Vibrant cherry fruit excites the nose, demonstrating great vitality alongside a compelling ripeness. The palate follows through on this promise, though the finish remains firm indicating a long future. Now 2018.

Food matches	Roast duck or partridge
Price	£33.00 per bottle
How to serve	Decant an hour in advance
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	90313B
Style	Dry, medium-bodied red wine
Terroir	Clay with some limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

GEVREY-CHAMBERTIN OR CÔTE DE NUITS VILLAGES

2009 BAROLO, LUIGI ODDERO



Since 1878 the Oddero family has been synonymous with high quality Nebbiolo from the Langhe's top vineyards, and it was in 1951 when brothers Giacomo and Luigi Oddero began bottling their family's wines. In 2006, Luigi was obliged to create his own domaine, along with his wife Lena.

Very much a classic Barolo with fruit from vineyards in the villages of La Morra, Barolo and Castiglione Falletto, traditionally blended together in predominantly cement and large oak. A wine with gravitas, it's rich, strawberry suave and 'ciccione' (fatter), aided by the warm 2009 vintage, yet still crunchy, bright and noble. Now-2021.

Food matches	Roast meats
Price	£34.95 per bottle
How to serve	At 18°C. Decant a couple of hours before serving
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	96455B
Style	Dry, medium to full-bodied red wine
Terroir	Sandy marne soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

LANGHE NEBBIOLO OR BARBARESCO

2011 CHÂTEAUNEUF-DU-PAPE ROUGE, DOMAINE RAYMOND USSEGLIO



To have two famous Usseglios in a small village just north of Avignon, both making sublime red and white wines may seem rather strange. They share, of course, the same Italian ancestry, and now thanks to the great advances made here by Stéphane, son of Raymond, also share a similar reputation.

This classic Châteauneuf-du-Pape is ripe and generous, with regal ruby colouring and a nose of blueberry, garrigue and licorice. Mediterranean warmth informs a wonderfully harmonious palate, which is glossy but finely structured, rich but perfectly balanced. One of the stars of the vintage in this famous village. Now-2019.

Food matches	<i>Boudin noir</i> , Beef Wellington, duck confit
Price	£24.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône Valley, France
Grape variety	Grenache 75%, Mourvèdre 10%, Syrah 6% and a little of each of Counoise and Cinsault
Product code	95926B
Style	Dry, full-bodied rich red wine
Terroir	<i>Galets roulés</i> , alluvium and clay subsol
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

GIGONDAS

2010 CHURTON PINOT NOIR



Marlborough's reputation for Pinot Noir is growing rapidly now that the vines are being planted in the foothills, as Sam and Mandy Weaver have done at Churton, rather than on the valley floor. The vineyard is farmed biodynamically. 2010 was a very fine growing season at Churton with small berries that ripened evenly.

Certainly there is a wealth of fruit on the palate, a mix of deep strawberry with some black cherry notes, and an excellent long finish. As always with Churton it is in a classical, almost savoury style, without recourse to overtly sweet fruit. Now-2017.

Food matches	Cold cuts or poached salmon
Price	£24.50 per bottle
How to serve	No need to decant
Region	Marlborough, New Zealand
Grape variety	Pinot Noir
Product code	94932B
Style	Dry, medium-bodied red wine
Terroir	Thick layer of windblown loess over gravel
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

OREGON PINOT NOIR

2009 CABRIDA GARNATXA, VINYES VELLES, CELLER DE CAPÇANES



Celler de Capçanes is located in the Catalan DO of Montsant, the larger but lesser known sibling of Priorat. Sharing the same distinctive slate and limestone soils and photogenic terraced vineyards, Montsant is now recognised as a source of richly concentrated wines especially, as in this instance, when they are from very old vines.

Old vine Grenache, or Garnatxa to use its Catalan name, has benefited from 12 months in Allier oak. The colour is dense and plush and the nose recalls morello cherries and *sousbois*. On the palate the wine is concentrated but composed, its elegant buttressing tannins offering discreet support to the wealth of dark rich fruit at the wine's core. Now-end 2015.

Food matches	Kidneys, classic roast lamb, paella
Price	£32.95 per bottle
How to serve	No need to decant but aerate shortly before serving
Region	Montsant, Spain
Grape variety	Garnatxa (Grenache)
Product code	90663B
Style	Dry, full-bodied red wine
Terroir	Slate, granite, limestone in an ancient mosaic
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

PRIORAT OR, FROM SLIGHTLY FURTHER AFIELD, RIOJA