

Wellington Red Case



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WINE CLUB MANAGER

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September's Wellington Red Case is a veritable tour of old world wine regions. Starting with Italy, there are two reds to contrast: an elegant Nebbiolo from Piedmont versus a fleshier Aglianico from the volcanic soils of further south. Onto France, and Bordeaux, Burgundy and the Rhône are all represented. The highlight for me is the 2011 Nuits-St Georges; full of sumptuous, generous fruit and with a refined mouth feel, it will partner well with roasted duck breast or grouse. If Rioja is a favourite, then the CVNE Gran Reserva, from the very good 2007 vintage, will not disappoint.

2011 CH. GRESSIER GRAND POUJEAUX, MOULIS-EN-MÉDOC



The commune of Moulis is adjacent to the west of the main vineyards of Margaux, however the wines tend to be a little fuller, and more masculine in style. A historic property dating back to 1700, Ch. Gressier borders the better known Ch. Chasse-Spleen, and since the mid-1800s the properties have been owned and managed as one.

Deep, bright crimson colour with a good, solid *Médocain* nose of cedar wood and bramble fruit, great density on the palate; full and rounded. This is traditional Moulis with a pleasingly rustic, hearty feel to it; well balanced though, with a fine, long finish. Drink now to 2018.

Food matches	Perfect with veal chops or grilled steak
Price	£18.50 per bottle
How to serve	This needs food, and plenty of air
Region	Bordeaux, France
Grape variety	Merlot 50%, Cabernet Sauvignon 50%
Product code	Z7428B
Style	Dry, full-bodied red wine
Terroir	Clay limestone and sandy clay
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
REDS FROM THE CÔTES DE BLAYE

2011 NUITS-ST GEORGES, VIEILLES VIGNES, MICHÈLE & PATRICE RION



Having previously bought the fruit from the vineyard, the Rions have now bought old vines (planted 1971) in the *lieu-dit* of Les Plateaux. Patrice and son Maxime Rion are tweaking their techniques a little by reducing new oak and slightly increasing extraction in the pre-fermentation stage. Elegance and balance are the watchwords.

This has a beautifully classic Nuits-St Georges nose of fresh plum fruit, a lovely, plump middle, the layers of fruit entirely covering the bone structure, and a beautiful finish. It is both sumptuous and stylish, with a true sense of balance. Drink now to 2021.

Food matches	Smoked duck or chicken
Price	£39.00 per bottle
How to serve	Open an hour in advance and serve a little cooler than room temperature
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	93030B
Style	Dry, medium-full bodied red wine
Terroir	Clay topsoil on a limestone base
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
VOSNE-ROMANÉE OR GEVREY-CHAMBERTIN

2011 SATYRICON AGLIANICO CAMPITAUASINI, LUIGI TECCE



Luigi Tecce's four-hectare wine estate is located 550 metres up among Campania's Irpinian hills, close to Naples and on the border of the Castelfanci and Paternopoli villages. The area is famous for producing fine wines from the Aglianico grape that are then vinified as Taurasi DOCG.

'Campitaurasini' applies to a wine from certain villages that also produce the great Taurasi. But this is a lighter wine than Taurasi, generously blackberry-esque, with plenty of flesh, reflecting the sunny vintage and slightly early harvest. It bristles with energy and life; a baby 'Taurasi'. Drink now to 2025.

Food matches	Strongly flavoured meats, eg lamb
Price	£21.95 per bottle
How to serve	Decanting always helps a young wine
Region	Campania, Italy
Grape variety	Aglianico
Product code	96278B
Style	Dry, medium to full-bodied red wine
Terroir	Volcanic dust over calcareous clay
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

NORTHERN RHÔNE SYRAH EG ST JOSEPH

2012 VACQUEYRAS, CUVÉE AZALAÏS, LE SANG DES CAILLOUX



The charismatic Serge Férigoule has, over the last two decades, done more than most to raise the profile of Vacqueyras. Located on gently ascending limestone vineyards between Vacqueyras itself and Sarrians, this evocatively named property makes benchmark Southern Rhône wine from the best classroom in the old school.

Named after Serge's daughter, the 2012 is a classic Mediterranean blend, its aromas recalling lavender and thyme, its taste profile deferring to the darker end of the fruit spectrum, with hints of bay and olive lending poise and detail, and finely etched tannins on the finish confirming quality. Drink now to 2018.

Food matches	Partridge, wild boar, Parmesan, beef stew
Price	£21.00 per bottle
How to serve	Decant before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 70%, Syrah 20%, Mourvèdre 7% and Cinsault 3%
Product code	Z3487B
Style	Dry, full-bodied red wine
Terroir	Stony soils on a limestone plateau
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

VINSOBRES OR RASTEAU

2010 BARBARESCO BASARIN, PUNSET



Marina Marcarino of Punset produces an authentic and fine style of wine. Destined to be an engineer by a family in the construction business, Marina rebelled and headed to the vineyards on their 17-hectare estate overlooking Neive. Trained in viticulture, she turned the property organic in 1982, certified in 1993.

Marina's 2010 vintage is finely poised, but with darker presence; the nose showing bark, clove and strawberry fruit aromas. It is pulpy and sensual, with delicious rose-hip notes and pacy, broader, fleshy red fruit that stems from only free-run juice, the firm but molten fruit tannins providing ample support. Drink now to 2030.

Food matches	Rabbit, game, veal
Price	£34.25 per bottle
How to serve	Best decanted for the full effect
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Z4324B
Style	Dry, full-bodied red wine
Terroir	Sandy calcareous clay and marne soils, steep hills
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

VOLNAY OR MERCUREY

2007 IMPERIAL, GRAN RESERVA, CVNE



Founded in 1879 the Compañía Vinícola del Norte de España (phonetically more commonly known as 'coonay') is the widely-respected parent of Vinás Real and Imperial, two of the great traditional styles of Rioja, the first allegedly more Burgundian in style, the second owing more to the *Bordelais*.

Aged for 24 months in both French and American oak, the wine is classically Spanish, with welcoming aromas of damson, dark chocolate, cured meats and forest floor. The palate continues the imperious black fruit theme with plum and morello cherry in evidence, then beguiling hints of spice-box and tobacco on the finish. Drink now to 2020.

Food matches	Lamb cutlets, <i>morcilla</i> , <i>albondigas</i> (meatballs!), chicken with lemon and olives
Price	£34.95 per bottle
How to serve	Benefits from opening a little before serving; no need to decant
Region	Rioja, Spain
Grape variety	Tempranillo 85%; balance shared between Graciano and Mazuelo
Product code	Z0770B
Style	Dry, medium-bodied red wine
Terroir	Clay limestone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RIBERA DEL DUERO REDS