

# Wellington Mixed Case

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*This month's case is perfectly suited to summer drinking, combining two fresh whites, a superlative rosé and some lighter reds. There's no need to look down on Graci's rosé – grown on the slopes of Mount Etna, it's a personal favourite of mine. It's deliciously fresh, lightly fruited but with enough mineral and savoury complexity to keep you going back for more. For the whites, Richard Kershaw's Chardonnays go from strength to strength, while the Loire Chenin Blanc is a hedonistic expression of this grape – it would be superb with lightly spiced bánh mì, or other Vietnamese dishes. We've also included two Pinot Noirs – one from its homeland in Burgundy, and one from a challenger across the pond – Oregon. If you're feeling confident, see if you can spot which one's which tasted blind.*

## 2015 SAUMUR BLANC, CHENIN DU PUY, FRÉDÉRIC MABILEAU



The Mabileau family has been making wine since 1620, but Frédéric and his wife Nathalie are looking to the future. They are currently renovating their winery in the village of St Nicolas de Bourgueil. As if that wasn't enough, they're converting a proportion of their vineyards to biodynamics.

This luxurious Chenin Blanc comes from a sunny, single-hectare parcel near Puy-Notre-Dame. Expect aromas of ripe stone and orchard fruit, as well as notes of buttered toast attributable to a year's *élevage* in new 600-litre oak barrels. The palate is full and voluptuous, yet balanced, with refreshing acidity. Drink now to 2025.

<b>Food matches</b>	Chicken in a creamy tarragon sauce
<b>Price</b>	£29.95 per bottle
<b>How to serve</b>	Chilled to around 12°C – not so cold as to dull its complexity
<b>Region</b>	Loire, France
<b>Grape variety</b>	Chenin Blanc
<b>Product code</b>	N4079B
<b>Style</b>	Dry, full-bodied white wine
<b>Terroir</b>	Clay-limestone soils, and a benevolent microclimate
<b>Buyer</b>	Adam Bruntlett

### Tasting notes

If you like this, you might like: SOUTH AFRICAN CHENIN BLANC

## 2016 RICHARD KERSHAW, CLONAL SELECTION CHARDONNAY



Richard Kershaw is a Master of Wine turned winemaker with meticulous attention to detail. Based in the cool-climate region of Elgin, he produces classically proportioned wines with an inherent sense of place. His Chardonnays, in particular, have an innate clarity and precision which is gaining greater focus and acclaim with each vintage.

The Clonal Selection Chardonnay is a blend of specifically selected French clones. Aromas of spice and flint are layered with citrus pith and white blossom. The palate is fresh yet refined with oatmeal and mineral undertones. There is a hint of grip and the oak is completely integrated, contributing to a texturally very fine wine. Drink now to 2023.

<b>Food matches</b>	Roast poultry or buttery sole meunière
<b>Price</b>	£36.00 per bottle
<b>How to serve</b>	Serve chilled
<b>Region</b>	Elgin, South Africa
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	V4300B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	A mixture of shale, sandstone, and quartz soils
<b>Buyer</b>	Katherine Dart MW

### Tasting notes

If you like this, you might like: MEURSAULT

2017 ETNA ROSATO, GRACI



The region of Etna, famous for its black lava soils and elegant red wines made from the Nerello Mascalese and Cappuccio grapes, has been undergoing a revival for the last two decades. Alberto Graci has been making wine at Passopisciaro, on the northern slope of Mount Etna, since 2004. He is fastidious in his approach to quality and prefers to work as naturally as possible. The vineyards are between 600 and 1,000 metres above sea-level and certified organic.

This very pale, slightly orange rose is made of 100% Nerello Mascalese, a variety often considered to be the Pinot Noir of Sicily. The fruit comes from Alberto's Arcuria vineyard located at 600 metres above sea-level, where the grapes benefit from cooler temperatures that slow down the ripening process. The wine is matured in cement tanks on the lees for six months, resulting in a serious rosé with notes of wild flowers and mandarin. Drink now.

Food matches	Great as an apéritif, with canapés or seafood
Price	£18.50 per bottle
How to serve	Serve chilled at 10°C
Region	Sicily, Italy
Grape variety	Nerello Mascalese
Product code	V5296B
Style	Dry, medium-bodied rosé wine
Terroir	Volcanic soils rich in fossils, minerals and iron
Buyer	Matt Smith

Tasting notes

If you like this, you might like: ROSÉ FROM SPAIN OR THE VENETO

2015 BEAUNE, LES BONS FEUVRES, DOMAINE SÉBASTIEN MAGNIEN



Baby-faced Sébastien established his *domaine* in 2004, and is today regarded as one of Burgundy's most talented young winemakers, equally adept at making red and white wines. His holdings include parcels in Meursault, Pommard and Volnay, as well as the Hautes Côtes where Séb was raised (in the village of Meloisey).

Deep ruby in colour, aromas of ripe red berries and subtle spice emerge from the glass. The palate is rich and juicy with concentrated cherry-stone flavours, a touch of sweet oak spice and ripe, silky tannins that coat the mouth. An excellent red Burgundy from a top vintage. Drink now to 2024.

Food matches	Particularly good with gently spiced meat dishes
Price	£26.50 per bottle
How to serve	Decant immediately before serving
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Y9270B
Style	Dry, medium-bodied red wine
Terroir	Southeast-facing, clay-limestone soil, on the lower part of the slope
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like: SANTENAY OR POMMARD

2016 CHIANTI CLASSICO, BADIA A COLTIBUONO



Located in Gaiole in Chianti, Badia a Coltibuono's history stretches back to 1051. Current owners, the Stucchi Prinetti family, have been in residence since 1846. Today siblings Emanuela, Roberto, Paolo and Guido run the show. The family is fortunate enough to own a significant slice of Monti in Chianti, whose prized *terroir* is home to ancient Sangiovese clones.

The nose has a concentrated dark cherry perfume with hints of balsamic, wild mint and a little spice. There's lots of cool, fresh fruit on the palate, with lovely minerality and high, mouth-watering acidity supported by fine tannins. An elegant and delicious wine. Drink now to 2025.

Food matches	Rich tomato-based pasta dishes, hard cheeses or red meat dishes
Price	£25.75 per bottle
How to serve	Serve cool at 18 to 20°C
Region	Tuscany, Italy
Grape variety	Sangiovese 90%; Canaiolo, Cilieggiolo and Colorino 10%
Product code	V6547B
Style	Dry, medium-bodied red wine
Terroir	Clay and limestone soils with south/southeastern exposure at 260 to 370 metres above sea-level
Buyer	Matt Smith

Tasting notes

If you like this, you might like: ROSSO DI MONTALCINO OR MONTECUCCO

2016 LINGUA FRANCA, AVNI PINOT NOIR, EOLA-AMITY HILLS



The 2015 vintage was Lingua Franca's first, but it has already established itself as one of the leading Oregon wine producers, thanks to a collaboration between well-known Burgundian winemaker Dominique Lafon and highly regarded American Master Sommelier Larry Stone. Based in the Eola-Amity Hills AVA, the winery currently has its own vineyards but also buys high-quality fruit from the Willamette Valley.

Pale ruby in colour, this has a bright perfume of raspberries, cranberries and jasmine tea. The silky texture on the palate is balanced by refreshing and lively acidity, as well as well-integrated fine-grained tannins and intensity of flavour. There is a minerality on the finish that is reminiscent of Burgundy, highlighting the wine's innate quality. Drink now to 2027.

Food matches	Hard goats' cheese, buttermilk chicken or a bean stew
Price	£39.95 per bottle
How to serve	Serve at room temperature; open 30 minutes before drinking
Region	Oregon, USA
Grape variety	Pinot Noir
Product code	V6994B
Style	Dry, medium-bodied red wine
Terroir	Marine soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: SANTA BARBARA PINOT NOIR