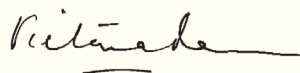


Wellington Mixed Case

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This month's Wellington Mixed Case offers a selection of deliciously textured whites alongside a trio of classic reds. A rounded Premier Cru Chablis is joined by an unusual blend from Domaine Gauby, an iconic producer in the region. Ostertag's Pinot Gris, meanwhile, offers an alternative interpretation to a grape which you might more usually associate with neutral northern Italian styles. As for the reds, a plummy Right Bank Claret is destined for Sunday roasts, while our own-label Barolo provides an absolutely classic example of Nebbiolo from its heartland.

2017 PINOT GRIS, LES JARDINS, DOMAINE OSTERTAG



André Ostertag is one of Alsace's most pioneering winemakers, renowned for defying tradition and experimenting in both the vineyard and winery. He is passionate about biodynamics and expressing the region's complex *terroir*. André likens his work to that of a gardener, with each vineyard a portion of his garden.

Barrel-fermented in old oak, this wine is a step away from sweeter Alsatian examples. Orchard and stone-fruit complement notes of almond and ginger on the nose and palate. Textural and long, the finish is defined by fresh acidity and impressive fruit concentration. Drink now to 2023.

Food matches	Sushi or butternut squash and goats' cheese salad
Price	£26.50 per bottle
How to serve	Serve chilled
Region	Alsace, France
Grape variety	Pinot Gris
Product code	V7760B
Style	Dry, medium-bodied white wine
Terroir	Clay, sandstone, loess and schist
Buyer	Katherine Dart MW

Tasting notes

2015 DOMAINE GAUBY, VIEILLES VIGNES BLANC, CÔTES CATALANES



For many years Gérard Gauby has been regarded as one of the most successful winemakers in France. Nowadays he prefers to spend his time amongst the vines, which are incredibly isolated and planted among garrigue and rocks near the village of Calce. His son, Lionel, is now responsible for the winemaking, which continues to follow a similar profile, with the same attention to detail as shown by his father.

Intense floral notes combine with honey and stone-fruit. The wine has a vibrant core, with juicy acidity and aromas of fennel and citrus. An attractive mouth-feel is supported by a pithy grip on the finish and a saline core. The 2015 vintage was very good, as shown by the wine's concentration and length. Drink now to 2025.

Food matches	Cured meats, macaroni cheese or hard cheeses
Price	£29.95 per bottle
How to serve	Serve chilled
Region	Roussillon, France
Grape variety	Macabeu 40%, Grenache Blanc 30%, Grenache Gris 15%, Chardonnay 15%
Product code	V2183B
Style	Dry, medium-bodied white wine
Terroir	Limestone and schist
Buyer	Fiona Hayes

Tasting notes

2015 CHABLIS, LA FORÊT, 1ER CRU, JEAN-CLAUDE BESSIN



The taciturn Jean-Claude Bessin makes some of the best wines in Chablis by combining the classic acidity of Chablis with weight and texture. He is working towards organic certification for his vineyards and harvests the grapes by hand before fermenting them in old oak barrels to give texture without vanilla flavours.

The nose is smoky with touches of oyster-shell and citrus, while the palate offers charming orchard fruit, tangy acidity and classy oak notes which give complexity and a rounded mouth-feel. This is a complex wine which develops and improves in the glass. The finish is long and mouth-watering. Drink now to 2024.

Food matches	Great with all seafood dishes
Price	£35.00 per bottle
How to serve	Serve slightly chilled; may benefit from decanting in its youth
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Y7656B
Style	Dry, lightly oaked, medium-bodied white wine
Terroir	Chalk and clay soil with marine fossils and seashells
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

ST AUBIN OR PULIGNY-MONTRACHET

2012 CH. GRAND-PEY-LESCOURS, ST EMILION



Ch. Grand-Pey-Lescours is an organically farmed, Grand Cru estate based in St Emilion, on the Right Bank. Jean Marie Bouldy – who also looks after Ch. Bellisle Mondotte and Ch. Bellegrave in Pomerol – has been running the property since 1987. He offers very little wine for the common Bordeaux marketplace and instead holds stock back until he believes that it is ready to drink.

A wonderfully pure and generous St Emilion, this is at perfect maturity. The nose shows lots of red-berried fruit intertwined with its typical mineral note. The palate is fleshy with more cool fruit and a hint of plum, with a light wood-smoke note on the finish. The tannin is soft and the finish is moreish. Drink now to 2025.

Food matches	Lamb cutlets or fillet steak
Price	£27.50 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot
Product code	V7305B
Style	Dry, medium-bodied red wine
Terroir	Limestone and clay
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

OTHER GOOD ST EMILION OR TOP POMEROL

2015 NEUDORF, TOM'S BLOCK PINOT NOIR, NELSON



Tim and Judy Finn, pioneers of the burgeoning New Zealand wine industry, established Neudorf in 1978. Today, it is among the country's most respected estates, with a range including Pinot, Chardonnay and even Albariño. The vines spill down a gentle north-facing slope overlooking of the Moutere Valley, at the top of New Zealand's South Island.

The nose is fragrant, yet refined with aromas of plum, black cherry and cranberry, lifted by floral hints of violet. There are also subtle notes of ground nutmeg resulting from one year in 25% new French oak. On the palate, expect fresh acidity and firm tannins. The finish is long with an elevating minerality. Drink now to 2022.

Food matches	Roast lamb, venison burgers or mushroom risotto
Price	£25.95 per bottle
How to serve	No need to decant
Region	Nelson, New Zealand
Grape variety	Pinot Noir
Product code	V0761B
Style	Dry, medium-bodied red wine
Terroir	Clay gravels
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

AUSTRIAN ZWEIFELT, BLAUFRÄNKISCH OR GALICIAN MENCÍA

2014 BERRY BROS. & RUDD BAROLO BY GIOVANNI ROSSO



Giovanni Rosso is a small, family-owned 12-hectare estate, located in the village of Serralunga d'Alba. The Rosso family has been farming vines and growing grapes here since the 1890s, although Giovanni – current owner Davide's father – was the first to start bottling wine under his own name in 1995.

This Barolo – made exclusively for our own-label range – offers classic Nebbiolo character and structure. Scented raspberries and cherries are lifted by peach skin, high-toned florals and savoury spice. Accessible and seductive, the opulent texture is balanced by a racy freshness and a core of chalky minerality. Approachable now, this will also age well. Drink now to 2027.

Food matches	Braised beef, fillet steak, goose or game
Price	£28.95 per bottle
How to serve	Best decanted and served at room temperature
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	V6738B
Style	Dry, full-bodied red wine
Terroir	Marl, clay and sandstone soils at 400 to 500 metres above sea-level
Buyer	Matt Smith

Tasting notes

If you like this, you might like: BARBARESCO OR BRUNELLO