

T H E
W I N E R Y

December Tasting 03.12.19

*featuring Marc Adeneuer - and a visit
from The Lord Mayor of Westminster*

Marc Adeneuer joins us tonight with his silky Spätburgunders (Pinot Noir) from the Ahr valley near Bonn and, as if that wasn't enough, we are expecting a visit around 17.30h from the Lord Mayor of Westminster, Ruth Bush, as she opens the Christmas season in Clifton Road. All this *and* children from St Saviour's Primary School, who will be singing Christmas Carols.

SPARKLING

Faiv Blanc de Blancs Spumante 2011, Marchisio (Piedmont/Italy) ORGANIC 27.99

Fully ripe Arneis grapes harvested in September from the shadiest part of the slope to retain more acidity. Made with the Champagne method – *Metodo Classico* – with very long aging on the lees, seven years in this case. A touch of aniseed, honeysuckle, lemon meringue.



WHITE

Roero Arneis Costea delle Rose 2018, Marchisio (Piedmont/Italy) ORGANIC 16.99

We were looking for Roero Arneis, one of Piedmont's crisp, floral white wines, when we visited earlier in the year. Following some extensive research in restaurants and the excellent Gallo Wine Gallery (an excellent wine shop in La Morra), we headed into the hills of the Roero to meet Elena at Marchisio. It took us a while to find the entrance – their Thunderbirds-style winery is built in the side of a hill. Once in, it was a successful visit. While Arneis is their main thing, they also make some super Nebbiolo, Barbera, sparkling wines (including a sparkling Nebbiolo Rosé), Chinato (the gently medicinal *digestivo*), Grappa made from Arneis and a fabulous sweet (but not cloying) Passito made in Amphorae.

Mâcon-Davayé 'Les Belouzes' 2018, Cheveau (Burgundy/France) 17.99

In southern Burgundy, near Mâcon, the primal presence of the two jagged rock faces of Vergisson and Solutré dominate the skyline above the tiny village of Pouilly, the village that time forgot. When we first visited 18 years ago, the whole Cheveau family, from grandparents to grandchildren, gathered in the doorway to watch the hot-shot wine merchants from London taste their wines. At that time, Nicolas Cheveau made Mâcon, St-Véran and Pouilly-Fuissé. Much has changed since then. When we visited recently, Nicolas (now in his early 40s) proudly showed us the brand spanking new, much more accessible winery on the approach to the village. There are also several new bottlings. Four Mâcon, one Bourgogne Blanc, one St-Véran, no fewer than four separate Pouilly-Fuissé selections and four Beaujolais. 'Les Belouzes' is where Davayé meets the Pouilly. Young Chardonnay vines, aged in tank. No oak. Round, vibrant and punching above its weight.

Riesling trocken 2018, Clemens Busch (Mosel/Germany) BIODYNAMIC 17.99

The Mosel is a stunningly beautiful, steep-sided valley that loops from Luxembourg through Trier up to Koblenz where it joins the Rhine. The vineyards are punishingly steep and dangerous to work. The entire valley, and its wine, is all about the slate – blue, grey or red. Mosel Riesling is known for its refinement, ethereal delicacy, raciness and terroir definition.

Clemens Busch looks like Jesus and has been something of a guru to the New Wave German winemakers of the 1990s and beyond. In the late 1970s he and his wife Rita were the first to show that, with meticulous work in the vineyards, 100% organic/biodynamic viticulture and extremely late picking, you can make amazing dry Riesling on a river best known for its sweeter styles.

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RED

Ahrweiler Spätburgunder 2017, Adeneuer (Ahr/Germany) 18.99

Spätburgunder is German for Pinot Noir.

The tiny Ahr valley near Bonn is one of the most northernmost winemaking regions of Europe. Romans planted vines here. Locals say the sheltered valley has an almost Mediterranean micro-climate. We wouldn't go quite that far, but there is little doubt that some of Germany's finest Pinot Noir (Spätburgunder) comes from here.

We have Marc Adeneuer with us tonight and will be tasting three levels (four, if you're lucky) of their silky, sappy Spätburgunders.

The Ahrweiler Spätburgunder is a blend from multiple parcels grown on sandy clay, aged in big old casks called *Fuder*. Crunchy, saturated fruit.

JJ Adeneuer Spätburgunder 2016, Adeneuer (Ahr/Germany) 23.99

The Adeneuer family has been making wine for 500 years in the spa town of Ahrweiler and in 1984 brothers Marc and Frank took over from Marc's aunt. Unfortunately 1984 was the worst vintage since records began and they almost gave up but, fortunately they persevered. Year in, year out they manage to deliver delicious smoky, autumnal Pinot Noir, whatever the climate throws at them.

The JJ Adeneuer Spätburgunder is a level up from the Ahrweiler. A higher quality selection from various vineyards – some slate, some clay - with 10 months in used barriques.

JJ Adeneuer No.2 Spätburgunder 2017, Adeneuer (Ahr/Germany) 29.99

The No.2 is the next quality level up, spending 20 months in oak barrels (20% new/80% used). We love the autumnal notes and distinctive mouthfeel of their wines. The 2017 is sumptuous, with a haunting, pure Pinot perfume. Slightly funky, smoky flavours, evocative of autumn leaves and dark red fruits.

Walporzheimer Gärkammer Spätburgunder GG 2016, Adeneuer (Ahr/Germany) 79.99

What's a GG? It stands for *Grosses Gewächs* (Grand Cru/Great Growth) and is the highest level dry wine classification in Germany and comes from the top classified vineyards.

Marc and Frank Adeneuer own the smallest *Einzellage* (appellation) in Germany, the monopole vineyard Walporzheimer Gärkammer, a steep south-facing terraced vineyard of less than a hectare. The vines are meticulously looked after and we always make a pilgrimage to the vineyard to pay our respects and look upwards, misty-eyed and salivating gently.

Marc gave us this double-magnum to show tonight. Single vineyard, old vines, low yield, from an excellent vintage. Relaxed, broad, mouthfilling, fleshy and long. What a treat!

OLIVE OIL

Extra Virgin Olive Oil, Heredad Pangua Sodupe (Rioja/Spain) 500ml - 13.99

In addition to making Rioja in red and white, Roberto Pangua also bottles his own olive oil.

LUNAR CALENDAR OBSERVERS – today is a Fruit Day.

Our next tasting will be on **Thursday 23rd January**, swiftly followed by one on **Monday, 3rd February** with two visiting winegrowers; **Anne-Sophie Dubois**, who makes very pure, very fragrant Fleurie - one of the ten Crus of the Beaujolais - and **Reiner Flick**, the man who makes Victoriaberg - Queen Victoria's favourite wine.

New Arrivals – Rhône; Chateauneuf-du-Pape Rasteau & Lirac from Chateau de la Gardine. **Burgundy** – Cheveau (Denis & Sirugue coming soon). Beaujolais – Anne-Sophie Dubois, Gauthier & Cheveau. **Champagne** – Ledru, Casters, Saint-Chamant & Amyot. **Bordeaux** – Picampeau, Callac, Clos des Menuts, Lavagnac. Chateau Charmant & La Haye coming soon). **Tuscany** – Il Macchione. **Lombardy** – Casteggio, **Piedmont** – Marchisio, Cavallotto, Alessandria & Guasti Clemente. **Sicily** – Mimmo Paone. Stauffenberg **Gin & Vodka**. **Pfalz** – Borell-Diehl & Pfirmann. **Mosel** – Steffens-Kess, Busch & the last of Lubentiusshof's 2010s. **Rheingau** – Zum Krug, Schloss Schönborn & Kühn, **Rheinhessen** – Christine Huff.

Join us for our Monthly Tastings

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