

T H E  
W I N E R Y

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## November Tasting 18.11.13

### SPARKLING

**Prosecco NV, Bosco del Merlo (Veneto/Italy) ORGANIC 12.99**

Carlo and Milly Paladin have been making organic wines under their Bosco del Merlo label for many years. They have a spread of vines over the flat plains at Annone Veneto north-east of Venice, the Alps visible in the background. It's an area rich with Roman history - the old Roman road, the via Postumia runs right by the estate. This, their top Prosecco, is crisp, lean and fresh. A perennial Winery favourite.

### WHITE

**Riesling trocken 2012, Peter-Jakob Kühn (Rheingau/Germany) ORGANIC 13.99**

Our latest batch arrived from Peter-Jakob Kühn from Oestrich in the heart of the Rheingau - a magnificent south-facing slope overlooking the Rhine near Wiesbaden, west of Frankfurt. Peter-Jakob was certified organic in 2004 and then went the whole way to biodynamic, the extreme end of organic viticulture, where decisions are made according to the Lunar Calendar. Biodynamic viticulture is based on the teachings of Maria Thun, the gnarly 80-something guru in middle Germany, who in turn was a disciple of Rudolf Steiner, the Austrian philosopher who laid out his mission statement for an alternative agriculture in the 1920s. The whole family is involved and in-tune. His wife Angela, daughter Sandra and son Peter. It's an impressive winery, totally committed and fearless. They have been experimenting with oak, ridiculously long lees contact (Schlehdorn) and have even made wine in two amphoras they bought in Spain. The Kühns have several parcels across famous vineyards around the village of Oestrich-Winkel. On a recent visit Peter-Jakob was keen to show us his biodynamic compost heaps up above the vines, below the woods. A very special, peaceful place, where some of the biodynamic magic happens. This is the Kühns' expressive, entry-level, dry Riesling from organic rather than fully biodynamic grapes.



**“Der Sommer war sehr gross” Riesling trocken 2012, Franzen (Mosel/Germany) 18.99**

We visited Kilian Franzen and his girlfriend Angelina Lenz over the summer. They have vines on the Mosel in the Bremmer Calmont, the steepest vineyard in Europe (if not the world) - steeper even than Hermitage, Côte Rôtie and Priorat. They are both fresh out of college and have taken over the family winery following the untimely death of Kilian's father Uli in a freak vineyard accident in June 2010. Everyone is gradually adjusting, the wines are still excellent and here is the new wine in their line-up, complete with a new label, “Der Sommer war sehr Gross” (the summer was great). Breezy, lively, evocative of sun-warmed slate and cool running water. The definition of minerality.

**Traminer delle Venezie 2012, Paladin (Veneto/Italy) 13.99**

Here's something new from the Paladin family, makers of The Winery's long-standing favourite Prosecco. Traminer (Gewürztraminer) is rarely seen in this eastern part of the Veneto and Carlo Paladin's experiment to grow it in the clay soils northeast of Venice has definitely been a success. Impressive, spicy, classic, aromatic Traminer.

**RED****Elicio Rouge 2011, Caravinsérail (Rhône/France) ORGANIC 8.99**

The Mont Ventoux towers over the southern part of the Rhône Valley which embraces Châteauneuf-du-Pape and the Côtes-du-Rhône Villages. Although very much in a similar style, the Ventoux has become a very trendy, upcoming sub-region, much to the dismay of the gun-toting, red-necked locals. The urbane Raphaël Trouiller originally set up Domaine Cascavel in the mid-1990s with the highly-strung Olivier Baguet. They went their separate ways in the early 00s and we are increasingly delighted with Raphaël's output as Caravinsérail – an oily white, a fruity rosé and (currently) four reds. This is his new 50/50 Grenache and Merlot blend which he calls Elicio. We love its richness and herbal flavours, evocative of the lavender and thyme-laden local landscape.

**Rioja Crianza 2009, Sodupe (La Rioja/Spain) 12.99**

Roberto Pangua of Heredad Pangua Sodupe almost killed us with lunch when we last visited him at his Bodega in San Asensio in the Rioja Alta. After the tasting the entire contents of the local butcher's shop were brought in and grilled over vine cuttings in the corner of the tasting room. We were subsequently four hours late for our following meeting and all we really wanted to do at that point was lie down. You only live once - and it almost ended there and then!

This is his Rioja Crianza, the very happy medium between the young Joven wine and the Reserva, evocative of forest fruit, tobacco, vanilla and herbs.

Made with 100% Tempranillo, he uses mainly American oak barrels, as is the norm in Rioja, but has been experimenting with Spanish, French, Hungarian oak and, unusually, acacia and cherry. He told us that cherry and chestnut were widely used in the area in the past.

**Château de Lavagnac 2006 (Bordeaux/France) 13.99**

Philippe Rivière co-owns with his brother, Jean-Pierre, the Clos des Menuts, one of our favourite Saint-Émilions. They also individually own châteaux in Saint-Émilion's satellite appellations. Jean-Pierre has Château Picampeau and Philippe owns Château de Lavagnac, a 15<sup>th</sup> century fort, down the hill from picturesque Saint-Émilion, just inside the Bordeaux Supérieur zone. Lavagnac 2006 is a classic Right Bank Bordeaux blend of 75% Merlot, 20% Cabernet Sauvignon and 5% Cabernet Franc, punching well above its Bordeaux Supérieur status. We visited Philippe week before last and, after a long, gruelling lunch in the fanciest restaurant in Saint-Émilion, full tours of Château Picampeau and the Rivière brothers' cellars followed by a 24 bottle tasting, there was barely time for a late dinner when we emerged. Another shipment is on its way including favourites from our visit and more of the enormously popular Château Brisson 2002.

**OLIVE OIL****Il Mercante di Delizie Extra Virgin Olive Oil, Paladin (Veneto/Italy) 1 litre - 17.99**

Extra Virgin Olive Oil from the Paladin family, makers of tonight's Prosecco.

**LUNAR CALENDAR OBSERVERS** – today is a **Root Day**. Uh oh! Only day we could do.

**LAKSA & RIESLING NIGHT AT THE NATIONAL GALLERY CAFÉ THURSDAY 21<sup>ST</sup> NOVEMBER.** Anna Hansen (Modern Pantry) & Zeren Wilson (Bitten & Written) team up. Menu looks great! Zeren has selected three of our dry Rieslings to buy on the night. £35 per ticket includes welcome cocktail. <http://www.peytonandbyrne.co.uk/supper-socials/index.html>

Our following tasting will be at Clifton Nurseries' Christmas event on Friday 29<sup>th</sup> November from 18.00-20.00h when we will be showing some exciting new wines from last week's trip to Bordeaux and the Bergerac (if they arrive in time)! Look for us in the Palm House.

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