

T H E
W I N E R Y

October Tasting 19.10.15

featuring Sabine Godmé

We are in for a real treat tonight as we welcome **Sabine Godmé** and her husband **Jean-Marie Guillaume** from Verzenay on the Montagne de Reims and taste a couple of their exquisite, organic Champagnes.

SPARKLING

Champagne Brut Réserve NV, Sabine Godmé (Champagne/France) ORGANIC 32.99

You can make out the village of Verzenay as you thunder south of Reims on the Autoroute des Anglais towards the Autoroute du Soleil. It nestles below the tree line on the Montagne de Reims (which is more of a gentle incline than a mountain) and is easily identifiable with a windmill at its west end and a lighthouse at its east. *Why is there a lighthouse this far from the sea? It was built by a grower called Joseph Goulet to remind his homesick wife of Brittany and is now a wine museum.*

Godmé is a small family domaine run by two sisters, Sabine and Dominique, and Jean-Marie Guillaume, Sabine's husband. They have been farming organically since 2004 and certified in 2013. There has been a small reorganization recently as the two sisters have divided their domaine in readiness for the next generation. We noticed recently that the label has also undergone some radical change. Sabine's daughter Marie is now involved – she's fresh out of college and keen to bring some of her fresh perspective on "Le Marketing". Whichever labels you might prefer there is no doubting the sheer quality of their Champagnes.

Brut Réserve is the Godmés' calling card, a blend of 70% Chardonnay, 15% Pinot Noir and 15% Pinot Meunier from 20 parcels of 1er Cru vines. The quality is always extremely high, thanks in part to the inclusion of 50% of Reserve wine from earlier vintages.



Champagne Blanc de Noirs Brut NV, Sabine Godmé (Champagne/France) ORGANIC 35.99

Round, fragrant, fruits of the forest nose, deep, mouth-filling and very long. We adore this very stylish Champagne made with 100% Pinot Noir from Grand Cru vineyards in Verzenay and the neighbouring village of Verzy. 40% was kept in oak, which, in Champagne can provide an extra broadness and just a tiny twist of spice and hazelnut. We have a note that this batch may have been bottled in 2009. We will need to verify that with Sabine. Yum, extra bottle age!

Himmel Riesling trocken 2014, Himmel (Rheingau/Germany) ORGANIC 13.99

The first of two dry Rieslings fresh from our trip to Germany at the end of September.

It was a tip from Angela Kühn that originally brought us to the door of heaven in Hochheim. Himmel is German for heaven, and yes, we think Annette and Emmerich Himmel's dry Rieslings are heavenly. Hochheim Riesling was Queen Victoria's favourite wine – and where the word "Hock" comes from, back when German wines were the most expensive in the world. As you'd expect from the Rheingau, their Rieslings are a geological extravaganza in your mouth. Perfumed, blackcurrant leaf, petrol, peach and spice, surging with racy freshness. This is their entry-level dry Kabinett from early picked fruit from the Hölle vineyard. The higher up the ladder you go, the more extravagant the perfume and texture.

Riesling trocken 2014, Kirsten (Mosel/Germany) ORGANIC 15.99

Contrasting region, contrasting style. Next, we're off to the Mosel, to the village of Klüsserath where Bernard and Inge Kirsten make deeply textured dry Rieslings from the magnificent, amphitheatre-like Klüsserather Bruderschaft vineyard.

Bernhard is from the Mosel; Inge from Hamburg. They met in 1987 in New York while she was working in the travel business and he was passing through, visiting his sister, between Germany and California where he had internships at Domaine Napa, Pine Ridge and Mondavi in Oakville. After a couple of years learning about Cabernet Sauvignon, he came home to take over the family winery and concentrate on Riesling. Wind forward 28 years and the winery has grown to 15 hectares and, for the past 7 years, has been fully organic. Well-known domestically for their sekt and locally for their trestler (marc/grappa), the core of their output is dry Riesling. Most of their vines are in the imposing, sweeping loop of Klüsserather Bruderschaft, many in the Herzstück (the heart piece) - the best part. The wines are impressive, packed with surging minerals, deep, textured and multi-layered.

T H E
W I N E R Y

RED

Spätburgunder "Tradition" 2009, Josef Walter (Franken/Germany)

17.99

There was a sense of inevitability about us starting with Christophe Walter of Bürgstadt. We had spotted a photo on Anne Kriebiel's twitter feed almost simultaneously with an overnight in Michels Stern restaurant in Marktbreit in Franken. The enthusiastic and very helpful Stefan Michel guided us to one of Walter's bottles. Verdict? Elegant, refined and a different style from other parts of Germany. It turns out that he's a cousin of Paul Fürst, the giant name of the area. They both have vineyard holdings in the Bürgstadter Centgrafenberg vineyard. Christophe's top wines are the "J" Centgrafenberg Spätburgunder Spätlese trocken. He also makes a "J" from Frühburgunder (Pinot Madeleine; the fickle, early-ripening relation of Pinot Noir). His wines age beautifully and we were also delighted to scoop up some 2003s and 2004s.

Bergerac Rouge 2011, Chateau de la Malleville (Southwest France)

9.99

It was a fascinatingly oily, dry white wine, Montravel, that brought us to a hill in the Bergerac, just east of Saint-Émilion and Castillon in Bordeaux. Four days into a recent Bordeaux trip, Montravel had popped into mind and, seeing how close we were geographically, we thought we would call in on its finest grower.

Once they had called off the imposing and very vocal Alsatian guard dog, we were very warmly received by Thierry Biau and his father Philippe. The tasting was a joy. Their wines are packed with character and thoroughly enjoyable - each punching well above its weight. This Bergerac Rouge is a blend of 60% Merlot, 20% Cabernet Sauvignon and 20% Cabernet Franc. It may be a Bordeaux blend but, despite the proximity to its famous neighbour, it's quite different. Proper red wine with a hint of lead pencil in the nose, wonderfully balanced between salty savouriness and ripe saturated fruit.

Crozes-Hermitage 2013, Maxime Chomel (Rhône/France)

14.99

Ben and David were in France all last week, hammering down (and back up) the Autoroute des Anglais and the Autoroute du Soleil. They were extremely excited about this wine, which they picked up on Thursday - so excited that they want to show it tonight.

We first stumbled upon Maxime Chomel's Crozes doing some research in a shop in Tain l'Hermitage. A visit followed. In spite of having SatNav, his place was very hard to find. The trail ran cold along virtually every lane exiting above the village of Gervans just north of Tain. Eventually we found our way through to Monsieur Chomel's Eagles' Nest.

Maxime's father and grandfather had a hectare of apricot trees and, when Maxime took over in 1984, he bought vineyards and taught himself how to make wine. He now has 8.5 hectares, most around his secluded domaine on sandy loess and granite.

We love the unreconstructed style of his Crozes-Hermitage. Pure Syrah - gently sweaty, evocative of meat and violets.



OLIVE OIL

L'Arbaude Extra Virgin Olive Oil, Mas de Cadenet (Provence/France)

500ml - 22.99

Olive Oil has become scarcer over the past 6 months. The Négrel family make peppery Extra Virgin Olive Oil overlooked by the Mont Sainte-Victoire.

LUNAR CALENDAR OBSERVERS – today is a **Fruit Day**.

Diary date - our following tasting is scheduled for **Thursday 19th November**, here at The Winery.

Just arrived – From Spain – Demencia, Pyjama, Taruguin and a new Verdejo from Rueda. From Italy – Cantina di Casteggio. From Germany – Mosel; Clemens Busch, Kirsten, Lubentiushof. Rheingau; Peter-Jakob Kühn, Himmel, Zum Krug Sekt and JB Becker. From France – Bordeaux; Picampeau, Clos des Menuts, Chelivette, Moulin de Serret, Bécade, Lavagnac, Callac. Burgundy; Denis, J.N.Gagnard (first time!). Rhône – Châteauneuf-du-Pape by Saint-Siffrein & Banneret (super-scarce). Provence – some more white and rosé from Mauvan.

Arriving any moment – from Puglia, Italy - Schola Sarmenti; the Men in Black!

Join us for our Monthly Tastings

twitter.com/TheWineryUK

facebook.com/thewineryuk

The Winery, 4 Clifton Road, London W9

mailinglist@thewineryuk.com

info@thewineryuk.com

www.thewineryuk.com

020 7286 6475