

T H E  
W I N E R Y

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## January Tasting 26.01.16

2016 is a big year for The Winery – marking 20 years of independence and (quite possibly) 100 years as a wine shop! Amateur Archeologists and Researchers (us) have reason to believe that there has been a wine shop on this site for 100 years (give-or-take a decade). Recently unearthed photographs from the turn of the previous century show an identical shop front. The resolution isn't quite high enough to conclusively establish if it was a wine shop or the apothecary that predated it. Rigorous research may follow at some point.

We will be returning periodically to our anniversary theme as the year unfolds.

### SPARKLING

#### **Valdobbiadene Prosecco Superiore Brut NV, La Vigna di Ermes (Veneto/Italy)**

13.99

This is one of those rare occasions when a grower sends us an email asking if we'd like to taste their wine, we say yes, they send samples and we like them enough to order them right away. The grape formerly known as Prosecco has been re-named Glera. We love the delightful aromas of white flowers, soft, round mouth-feel and its gentle 11.5% alcohol.

### WHITE

#### **Pouilly-Fumé 2014, Domaine du Bouchot (Loire/France)**

15.99

So, we were methodically following leads around Pouilly-sur-Loire. Some dead ends, some were out of town but keen, another just went to the fax line. While we were driving around trying to locate another grower we had been tipped about, we saw an intriguing sign at the end of a lane. Domaine du Bouchot, AB organic. So we phoned them. Can we come and see you? When would you like to come? In 5 minutes? OK.

Rachel and Pascal Kerbiquet started their winery 28 years ago. They were first in the area to go organic. That was in the mid 1990s. Since 2012 they have gone one step further and are now biodynamic. They make very stylish Pouilly-Fumés, the embodiment of Sauvignon Blanc in three different bottlings. This is their classic - their calling card. Next one up is called "Regain", a particular vineyard which they revived in 1997 using herbs and grasses. Finally "Prestige", which unsurprisingly is their top-of-the-range bottling. A special selection of grapes, 40 hours of maceration and extended lees contact.

We came back the next day to cram what little space was left in the van with their wines.



#### **Kröver Letterlay Riesling Spätlese trocken 2009, Andrzej Greszta (Mosel/Germany)**

14.99

Andrzej Greszta came from his home town of Lublin in southeast Poland to Germany in 1996 to help with a harvest. He was 26 and never moved back. He makes the 1,500km journey twice a year, once to pick up his family and friends to help with his harvest. He was an apprentice at Daniel Vollenweider's and then worked at Staffelter Hof and still does two days a week at Immich-Batterieberg. He did a three year course on Vines and Winemaking and made his first wine in 2006. He was half thinking of heading to Australia, but his course professor was so complimentary about his first wine that he felt encouraged to stay. He has now accumulated two hectares of vines in Kröv – in the vineyards of Letterlay, Paradies and Steffensberg (where tonight's wine is from). His wines are very Mosel; pure, focused and clear expressions of each vintage.

#### **Max Riesling trocken 2014, von Othegraven (Kanzem/Saar)**

17.99

Terroir. It's a sense of place. It's the expression of the earth, of the geology. Here on the Saar, like the Mosel that it feeds, it's all about slate. The slate here sparkles with Quartz, which often gives the wine a dizzy, spicy, almost tropical character.

We always loved Dr Heidi Kegel, the charming former Head Anaesthetist from Cologne hospital, who was left the historic von Othegraven estate by a maiden aunt in the early 1990s. When we phoned she would say "what time would you like to come?" "How's 11.00h?" "Would you like to stay for lunch?" We have many memories of lunch with her, her husband and our friend Andreas Barth, her winemaker (whose Lubentiushof wines we also adore). There would always be a moment when she would say, "Andreas, can you bring up something old from the cellar?" Unfortunately Dr Heidi became ill and decided (at 70-something) it was probably time to sell. Enter Günther Jauch, generally held to be the most popular man in Germany. An unassuming man, he's a TV host and commentator, a national treasure, a kind of David Attenborough figure (without the nature programmes). Günther is a distant relative of earlier owners and has brought a new energy to his acquisition. The same team is onboard and Andreas continues to make exquisite wines, a world away from the searing acidity of the old-school Saar wines. Effortless. Max, named after Maximus von Othegraven, is from Kanzem Altenberg, the Grand Cru slope behind the von Othegraven house.

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## RED

### **Beaujolais Vieilles Vignes 2012, Cédric Vincent (Beaujolais/France)**

**14.99**

We have been working with Cédric Vincent for over a decade – pretty much from when he took over his grandfather's vines. There have been some recent developments. He was working as an Oenologue in the Beaune area when we first met and has now knocked that on the head. The commute was too much and he now has more vines – almost 6 hectares now. He has built a new cellar and house overlooking the village of Pouilly le Monial, in the southern part of the Beaujolais, closer to Lyon than to Macon, a sub-region now becoming known as *Les Pierres Dorées* (the golden stones). Until recently he just made one wine, this delicious, very stylish Beaujolais-Villages made from 65 year-old vines and which he now labels as Beaujolais as he thinks that Beaujolais-Villages has a lesser reputation. Not sure that we agree. He has planted some Chardonnay on his chalkier soil and has been making some Beaujolais Blanc.

When we saw him last, in between mouthfuls of his mother's Boeuf Bourguignon (a dish that stopped us in our tracks), he was dead excited to reveal that he has also bought a hectare of old vines in Moulin-à-Vent, one of the most highly-regarded Beaujolais Crus. "It was always a dream of mine to own some vines there."

### **Séguret 2012, Domaine de la Garance (Rhône/France)**

**14.99**

André and Jos Liautaud's Domaine de la Garance (named after a climbing plant with small yellow flowers *Eng. Madder/Rubia*) is in Rasteau. They have vines in Rasteau and nearby Séguret. Both are Côtes-du-Rhône Villages: the villages that fan out across the striking landscape of the southern Rhone valley between Châteauneuf-du-Pape and the hills and mountains to the east - the jagged Dentelles de Monmirail and the imposing Mont Ventoux. It's a windy place - a hot, dusty wind in summer turns bone-chilling in winter. The wind has a name; Le Mistral. The vines are weather-beaten and gnarly - the wines are muscular and deep. This is a classic southern Rhône blend of Grenache and Syrah from Séguret's terraced, gravelly and chalky soil. Touch of violets, herbal, thyme, lavender and rosemary notes in the nose. Butch, plummy and chewy in the mouth.

### **Funnari 2012, Mimmo Paone (Sicily/Italy)**

**15.99**

For the past five years the periodic return of Mimmo Paone's Funnari, a Nero d'Avola from Sicily, is always eagerly awaited and barely touches the shelves before selling out.

Mimmo is a Sicilian with the firmest, most bone-crunching handshake we have ever experienced. Once our hands had recovered, we were blown away by his two dark, brambly Nero d'Avolas. Although Mimmo is based on the north coast, in the top right hand corner of the island, his Nero d'Avola is harvested in Agrigento on the south coast and driven overnight to their winery in Condro' near Torregrotta.



## OLIVE OIL

### **Extra Virgin Olive Oil, Il Mercante di Delizie (Veneto/Italy)**

**500ml - 11.99**

Milly and Carlo Paladins' latest (and scarce) Extra Virgin Olive Oil. Peppery, liquid gold.

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

Our following tasting is slated for **Monday 22nd February** here at The Winery.

## HELLO GOODBYE

**Martin Rikovsky** is leaving us at the end of the month to work at Woodford Wine Room, an Italian importer on the east side of London. We wish him all the best with his career and family.

We are very happy to welcome **Andrew Rowsome** to our team. Andrew is currently studying for his WSET Diploma and joins us from Theatre of Wine (via a Techie company). He did a couple of *Stages* abroad - most notably at Pinot specialists Felton Road in New Zealand.

## ARRIVING SOON

**Bosco del Merlo** Prosecco, Turrano, Pinot Grigio, Malbech, Grappa. **Il Chiosso** more of their delicious Nebbiolo from Gattinara in the Alto Piemonte near the Alps. **Guasti Clemente** – their range of Barbera d'Asti, old and new, flew in December, so we are picking-up another hit.

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