# WINERY

# November Tasting Maida Vale 08.11.21

# **SPARKLING**

# Riesling Sekt Brut NV, Walter (Mosel/Germany)

19.99

Gerrit Walter's excellent dry Mosel Riesling has been a fixture on The Winery shelves for over a decade. For many, it has been their introduction to the magic of dry Riesling. Benchmark, crisp, racy Mosel Riesling, packed with minerals drawn from perilously steep, slate vineyards overlooking the river in the village of Briedel between Pünderich and Zell.

Gerrit was an intern with us in the summer of 2009 and went back home to help with the harvest before heading back to Geisenheim, the top Wine Uni in the country. Here is his generous, mouth-filling Sekt - 100% Riesling. Ripe, opulent: the perfect opener to an evening.

## WHITE

# Langhe Nascetta 'Papalot' 2018, Osvaldo Viberti (Piedmont/Italy)

19.99

We were brought to Osvaldo's door by his fabulous Barolo Serra dei Turchi 2001. That must have been around 2004 or 2005. His house is in a small cluster of farm buildings on a small ridge between Alba and the hilltop village of La Morra called 'Serra dei Turchi', where there was a Turkish encampment centuries ago. Over the last decade he and his family have added a vineyard in Serralunga – famous for its more macho Barolo. In 2010, a friend offered him some grapes from the legendary Cannubi vineyard from which he made a sensational Barolo Riserva. Another of his latest projects is a white wine. Nascetta is a grape variety that had all but died out in the Phylloxera epidemic in the late 1800s. Until very recently there were just five or six growers in the nearby village of Novello who still had a couple of rows. Now there are several more. All are convinced Nascetta has the potential to become Piedmont's most serious, ageable white wine. Osvaldo showed us two vintages last week and we went for the one with an extra year in bottle – it's definitely more complex.



## Beaujolais-Villages Blanc 'Les Pouliches' 2020, Cheveau (Burgundy/France)

17.99

White Beaujolais. White. Beaujolais? Yes. It's a thing.

In southern Burgundy, where the Mâconnais meets the Beaujolais, 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 20 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 & Aurélie Cheveau made Mâcon, St-Véran and Pouilly-Fuissé. Much has changed since then.

There's a swanky new, much more accessible winery on the approach to the village. There are also multiple new bottlings; four Mâcon, one Bourgogne Blanc, one St-Véran, no fewer than six separate Pouilly-Fuissé selections and five Beaujolais. And now this, a white Beaujolais, not dissimilar from a Mâcon – Chardonnay grown on the soil of Beaujolais.

# Kröver Paradies Riesling Spätlese \*\* trocken 2018, Martin Müllen (Mosel/Germany) 25.99

Last year, we revived our relationship with Mosel winemaker Martin Müllen of Traben-Trarbach and have stepped up our visits this year. Kröver Paradies Riesling Spatlese \*\* trocken 2018. Don't be alarmed – it sounds complicated but it really is simple – it's a thrilling dry Riesling made in a very traditional style. Martin is the only grower on the Mosel who still vinifies his entire range of Rieslings in large old wooden barrels rather than stainless steel.

If you want to drill down into the name, here goes. Kröv is the village, Paradies (*Paradise*) is the name of the vineyard, Riesling is the grape, Spätlese is the ripeness of the grapes when they were picked, \*\* is Martin's higher selection to show it was grander than the one-star or the no-star (although they were certainly delicious too). Finally, *trocken*, meaning dry - the sugar in the grapes was vinified until dry.

#### REL

# Dolcetto d'Alba 2018, Pugnane (Piedmont/Italy)

19.99

Pugnane is a family winery, owned by two brothers, Enrico & Franco Sordo. Enrico does pretty much everything as Franco works in a salami factory nearby. Enrico's young cousin Matteo (an avid motorbike racer) works with him full-time and his elderly parents are still in attendance. His mother works in the vines daily and his father, Giovanni, a man with an unfeasibly low, movie presenter style voice, will usually be found under the bonnets of their various tractors and other vineyard machinery.

Enrico's grandfather started the Azienda in 1950 with two hectares of vines. They now have just under twelve hectares. Two for Dolcetto, eight for Nebbiolo, the rest Barbera and a tiny parcel of Chardonnay. Enrico joined as soon as he left school. Winemaking is totally traditional, using wild yeasts, and spending three years in the classic, big Botti-3,000 and 5,000 litre casks made from Slovenian oak. Wines also rest in concrete vats. Not a single barrique in sight. The jewel in the crown is their Barolo, which all comes from Villero, the stunning vineyard which rises up above their house. "Every day I wake up, I feel so lucky to be right here," says Enrico.

We love their wines, which are unmessed-with, authentic, a true balance of elegance and power.

Dolcetto (literally translated as 'the little sweet one') has no sweetness, it's just a term of endearment. The vines have distinctive purple leaves, ripen early and usually deliver light, charming, breezy wines. This, however, is surprisingly serious - anything but light and breezy.

# Saint-Amour 'Les Champs Grillés' 2016, Cheveau (Beaujolais/France)

22.99

We have already touched upon Nicolas & Aurélie Cheveau's expanding range; four Mâcon, one Bourgogne Blanc, one St-Véran, six separate Pouilly-Fuissé selections and five Beaujolais. We were rather taken with this Saint-Amour from 80 year-old vines grown in a hot, steep vineyard on 'Pierres Bleues' (blue stones), the blue-tinged schist overlooking the village. Nicolas & Aurélie give it a longer than usual 24 months in 600 litre oak barrels to produce this surprisingly dense Gamay.

# Vinsobres 'François' 2016, Vallot (Rhône/France) BIODYNAMIC

17.99

Vinsobres is one of the named Côtes-du-Rhône-Villages from the southern Rhône valley - like Gigondas, Vacqueyras, Cairanne - all satellites of Châteauneuf-du-Pape, where Grenache and Syrah vines are twisted and ravaged (rather than caressed) by the Mistral wind. It's a beautiful, warm, windswept setting with the jagged Dentelles de Montmirail and Mont Ventoux as a backdrop.

The heavily moustachioed François Vallot, a fourth-generation wine-maker, and his daughter Anaïs own one of the oldest wineries in the Côtes-du-Rhône, an area where much of the wine is still bottled by the big co-operatives. They have been fully biodynamic since 2004 (Biodynamism is the extreme end of organic viticulture, where decisions are synchronised with the lunar calendar).

Since the return of Anaïs following a career in hotel hospitality in north America and Europe, further study in University and an internship at Yquem, the most famous Château in Sauternes, there have been changes in the day-to-day management of the winery and vineyards plus some subtle changes in presentation; an overhaul of the website and new labels. The wines remain butch, chunky and deep packed with dark matter for the long haul.

# LUNAR CALENDAR OBSERVERS – today is a Fruit Day.

Our following tasting will be at The Winery Fulham, 797 Fulham Road, SW6 5HD on Wednesday 17<sup>th</sup> November.

**Arrived** – A vanload from Piedmont; lots of Barolo by Pugnane, Osvaldo Viberti, Alessandria - and some Dolcetto, Barbera, Nebbiolo, Chardonnay & Nascetta. From Nicolas & Aurélie Cheveau; Mâcon, Saint-Véran, Pouilly-Fuissé, Beaujolais in white & red. Germany; Mosel Rieslings from Martin Müllen, Clemens Busch & Gerrit Walter. JB Becker & Zum Krug from the Rheingau.

**Arriving** - More Italians from Tuscany, Lombardy, Piedmont & Veneto. Burgundy, Bordeaux, Champagne – on their way. Amyot Champagne – any moment! California – unicorn wines?

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