

T H E  
W I N E R Y

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# June Tasting 15.06.16

## *featuring* Johannes Haart

We are delighted to be joined tonight by Johannes Haart from Piesport on the Mosel. He will be showing three Rieslings; two dry and one late-picked.

### SPARKLING

**Cruasé Metodo Classico Rosato NV, Cantina di Casteggio (Lombardy/Italy) 13.99**

The little known region of Oltrepó Pavese is a bump on the plain 60kms south of Milan. There is one major player in town. It's fair to say Cantina di Casteggio is bigger than any other winery we work with – much bigger. A Co-op with 350 members and a massive facility, part run-down *fascista*-style, part Space Age. In 2008, the Cantina di Casteggio was bought (although they euphemistically describe it as a “fusion”) by the Cantina di Bronis in the town of Broni just 12kms to its east. Quality has gone from strength to strength. Their dynamic boss, Livio Cagnoni has been driving big projects through and, when we visited recently, we saw their shiny new, extensive, state-of-the-art facility in Broni. The combined group now has 900 members spread across 28 villages, 90% of them in the hills.

Try as we might, we just couldn't resist the wines. The Cantina is very switched-on and started a "quality project" with their best 50 growers, bringing in high-profile consultant Riccardo Cotarella. 100% Pinot Noir, Cruasé is a true  *Methode Champenoise*, fermented and aged for 18 months in bottle.



### WHITE

**Piesporter Riesling trocken 2014, Haart (Mosel/Germany) 16.99**

Piesport is one of the most famous villages in the Mosel valley. The Haart winery is, without doubt, the top estate in Piesport and can trace its history back to 1337. The family has prime vineyards in Piesport and Wintrich, all on steep slate slopes teetering precariously over the river.

Johannes's father Theo is a master (and lover) of the sweeter styles of Mosel Riesling. While Theo has been in the process of retiring, Johannes has overseen a steady increase in their dry styles.

This Piesporter is their dry, village-level Riesling, vinified and raised entirely in traditional oak fuder. From the dizzy nose, packed with wild yeast aromas, through to the almost oily, mineral-laced body and fresh finish, it's a fairground ride!

**Goldtröpfchen Riesling GG 2009, Haart (Mosel/Germany) 33.99**

Jewel in the crown at Haart are beautifully-kept old vine parcels in Piesport's legendary Goldtröpfchen (*golden droplets*) vineyard. This is a GG (Grosses Gewächs/Grand Cru); the top level dry wine from the sunny 2009 vintage. Ethereal, shifting, gently drawing you in. Tightly-coiled and quietly, resolutely powerful.

### SWEET

**Piesporter Goldtröpfchen Riesling Auslese 2014, Haart (Mosel/Germany) - 375 ml - 18.99**

**LIMITED – we don't have many half bottles to open!**

We do tend to focus on the dry style Rieslings at The Winery but there are moments to be reminded how beautiful a late-harvest, sweet Riesling can be. Essence of Riesling. Intense, sweet fruit and a core of slatey minerals in the middle. Balance and tension. The exciting balance of succulent density with freshness. Goldtröpfchen (*golden droplets*) – very apt.

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**RED**

**Bourgogne Pinot Noir 2013, Sirugue (Burgundy/France) 19.99**

Burgundy is the spiritual home of Pinot Noir. Fickle and difficult to grow, it thrives in the marginal, cold climate of this corner of France and fascinates wine geeks as it ages. At the heart of the Côte de Nuits, the slope that runs south of Dijon towards Beaune, is the village of Vosne-Romanée, a name that makes Pinot lovers go misty eyed.

We have been working for over a decade with a grower in Vosne-Romanée called Noëllat. In 2013 Alain Noëllat's daughter Sophie married childhood sweetheart Arnaud Sirugue, the son of another grower barely 100 metres away. So we tasted the Sirugues' wines too and were impressed by their purity and elegance.

We were in Burgundy again a fortnight ago and brought back some of this delicious Pinot Noir that they had been keeping for us since our previous visit. You could describe this Pinot Noir as baby Vosne-Romanée: it's the Sirugues' entry-level wine and grown on Vosne soil. Speaking of babies, Sophie and Arnaud have already secured the next generation at both family domaines by having two babies in swift succession; Oscar and Victor.

**Château de Lavagnac 2007 (Bordeaux/France) 10.99**

Philippe Rivière, with his brother Jean-Pierre, co-owns the Clos des Menuts, one of our favourite Saint-Émilion. 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 the picturesque town of Saint-Émilion, so close to the Saint-Émilion line that it's still north of the Dordogne but just inside the Bordeaux Supérieur zone. Lavagnac 2007 is a classic Right Bank Bordeaux blend of 75% Merlot, 20% Cabernet Sauvignon and 5% Cabernet Franc, punching well above its modest, basic Bordeaux status.

**Irpinia Aglianico Cinque Querce 2007, Salvatore Molettieri (Campania/Italy) 17.99**

We are dead excited that our shipment from Campania arrived in last few days. It's just three months since we visited the region, hunting for Taurasi, "The Barolo of The South". The grape is Aglianico and here, an hour's drive into the volcanic hills east of Naples, Aglianico is untamed, tannic and often grand. The Molettieri family has been making wine for 4 generations in Montemarano, in the southern part of the zone. In 1983, instead of selling grapes to Mastroberardino (who was widely credited with bringing Taurasi onto the world stage), Salvatore Molettieri decided to make his own wine.

Salvatore, now 65, is joined by his 4 sons Giovanni, Giuseppe, Luigi, Paolo and their families. Giovanni, who studied Oenology, plays a leading role. Salvatore and his wife Angela had hoped to have a daughter but their Doctor told them they might need 12 children before getting a girl. They called it a day at 4.

Tonight we introduce Molettieri's Irpinia Aglianico Cinque Querce 2007, a junior Taurasi, with almost all the adult, tannic hit of its senior.



**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.

**Our following tasting here at The Winery is scheduled for Wednesday 13<sup>th</sup> July.**

**Just arrived** – from **Burgundy**; Macon, St-Véran & Pouilly-Fuissé by **Thierry & Charles Drouin**; Chambolle-Musigny and Nuits-Saint-Georges 2013s from **JF Mugnier**; Fixin, NSG, Vosne-Romanée by **Noëllat**, Bourgogne Rouge and Vosne-Romanée by **Sirugue**. From **Rhône**; Louis Sozet & Fauterie. From **Champagne**; **Marie-Noëlle Ledru, François Secondé & Saint-Chamant**. From **Italy**; **Bosco del Merlo** organic Prosecco. From **Campania**; **Salvatore Molettieri & Raffaele Guastaferrò**.

**Coming soon** – from **Tuscany**; Biodynamic Carmignano by **Terre a Mano**, organic Vino Nobile di Montepulciano by **Il Macchione**. From the **Veneto**; Valpolicella & Amarone by **Valentina Cubi**. From **Rhône**; Coriançon & Pascal Chalon.

**Join us for our Monthly Tastings**  
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