



*W*aud *W*ine *C*lub

# TASTING NOTES

December 2011



## Domaine Cheze - Syrah 2010

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**Region:** FRANCE St. Joseph (Northern Rhône)  
**Grape:** Syrah 100%  
**Bottle Price:** £8.58      **Serve at:** 14 - 16.5°

“In 1978 Louis Cheze purchased a single hectare in St. Joseph to begin his Domaine Cheze journey. Since then he has purchased some of the finest plots in both St. Joseph and Condrieu to establish himself as one of the Northern Rhône's most important producers. This pure Syrah is from relatively young vines and spends 8 months in oak before being bottled unfiltered. A pure, fresh expression of Old World Syrah which offers black fruit and spice in spades.”

**Food Match:** Confit leg of duck with Puy lentils

## Le Sang des Cailloux - Doucinello 2008

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**Region:** FRANCE Vacqueyras (Southern Rhône)  
**Grape:** Grenache 65% Syrah 20% Mourvedre 10% Cinsault 5%  
**Bottle Price:** £13.90      **Serve at:** 14 - 16.5°

“This perennial favourite comes from a domaine boldly called “Blood of the Stones” by its owner and producer, the quirky and entertaining Serge Ferigoule. This cuvee is annually named after one of Monsieur Ferigoule's three daughters; in 2008 it was Doucinello's turn. The predominance of the Grenache grape gives this wine its classic 'garrigue' aroma, but this belies the sophistication and purity of a wine that delivers summer berries, good acidity and plenty of structure. Great now, better in a few years.”

**Food Match:** Lamb tagine with apricots, duck with cherries.

## Domaine de Montvac - Gigondas 2008

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**Region:** FRANCE Gigondas (Southern Rhône)  
**Grape:** Grenache 70% Syrah 25% Mourvèdre 5%  
**Bottle Price:** £11.95      **Serve at:** 14 - 16.5°

“This domaine is run by the charming and most hospitable Cecile Dussere. The domaine itself is based in Vacqueyras, but 5% of its production is in nearby Gigondas. The wine spends 12 months in oak barriques before bottling. Young, this wine will deliver lots of cherry and redcurrant aromas and a deeper, more brambly palate of blackberries with a pepper and cinnamon spiced finish. If you can resist, some age will allow the oak to do its work; integrating the flavours, softening the acidity and tannins and developing the wine into something rather more soft and complex.”

**Food Match:** Oxtail or calves liver.

## Plaisir St Eulalie - Minervois 2009

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**Region:** FRANCE Languedoc Roussillon (Sud-Ouest)  
**Grape:** Carignan 45% Grenache 40% Syrah 15%  
**Bottle Price:** £6.61      **Serve at:** 14 - 16.5°

“A wine from another highly reputed 'Femme de Vin', Isabelle Coustal, the grapes are grown on the hillside of La Liviniere in AOC Minervois. Chateau Sainte Eulalie has pebbled top soil with a high percentage of clay and manganese rich limestone. A cherry red colour, powerful and fruity nose, with blackberry fig and blackcurrant aromas, spices (thyme) and flowers. The wine's silkiness, elegance and refined tannins are a rare commodity at this price. We also have some of their top and medal winning cuvée - La Cantilene St Eulal which knocks your socks off and is now available from our club online shop.”

**Food match:** Venison sausages or rib-eye steak.

## Xuri - White Cave de Irouleguy

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**Region:** FRANCE Irouleguy Pyrenees (Sud-Ouest)  
**Grape:** Gros Manseng 70% Petit Manseng 20% Petit Courbu 10%  
**Bottle Price:** £10.27      **Serve at:** 10 - 13°

“One of our most exciting discoveries to date in the club, this wine hales from the Basque region of South West France. The vineyard sits in its own micro-climate protected from cold northern winds and enjoys mild autumns which allow the grapes to ripen perfectly. This is particularly important for the Petit Manseng grape which, when ripe, adds a tropical dimension to the wine's aroma. Brilliant yellow with a hint of green, the aromas are reminiscent of, yet distinct from, those found in Condrieu's more exotic offerings. Full of body and structure this wine can be admired on its own or paired with bolder food choices than most white wines will tolerate.”

**Food Match:** Be adventurous: put away the Port this Christmas and try a drop of this with your Stilton or a big lump of Pont l'Eveque.

## La Bastide - Corbieres Blanc 2010

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**Region:** FRANCE Languedoc Roussillon (Sud-Ouest)  
**Grape:** Roussane 50 % Vermentino 20% Bourboulenc 30 %  
**Bottle Price:** £7.92      **Serve at:** 10 - 13°

“Guilhem Durand, together with his consultant Claude Gros (who looks after some of the best Domaines in the Languedoc) has developed Chateau La Bastide into a wine that represents tremendous value within the district. This 70 hectare estate is southeast facing on chalky soil and produces a wine that displays an intense floral nose with white flowers, vanilla, lime and a hint of menthol.”

**Food Match:** Canapés or steamed clams.

## Members' Selection - Red 2009



**Region:** FRANCE Madiran  
**Grape:** Tannat 50% Merlot 50%  
**Bottle Price:** £6.70      **Serve at:** 14 - 16.5°

Alain Brumont wanted to produce a wine that was representative of some of his great Madiran wines but one that was accessible to a wider audience. For this cuvée, Brumont selected his fabled Tannat grapes and softened the wine with the addition of a generous percentage of fruity Merlot. The resulting and highly successful wine displays a bright fleshy yet evenly balanced Vin de Pays des Côtes de Gascogne. It is hard to imagine any other available house wine delivering as much class and complexity as Brumont's offering. The club has worked closely with Monsieur Brumont to secure this wine and is proud to offer it to the membership.

**Food pairing:** Cassoulet or roast goose

## Limited Availability Offers

If you enjoy this mixed taster case, a limited number are available for £125. We also have a few of the individual wines available by the case. Numbers are limited, so they are being offered on a strict first come, first served basis via the web site.

Don't forget to stock up on the Members' Red and White for Christmas - half a dozen tasting glasses would make an ideal, unusual gift for friends and family, all available online.

**Latest order date** for guaranteed Christmas delivery - Mon 19 Dec.

