



waud wine club

THE FRENCH CONNECTION

DECEMBER 2013





Domaine Sainte Rose – Saint Marin Blanc 2011

Region:  Languedoc
Grape: Rousanne, Marsanne & Viognier
Bottle Price: £10.37 **Serve at:** 10 - 13°

Le Marin is one of the southerly winds that blows into this region from the Mediterranean usually bringing rain, however if the Marin blows and there is no rain it is known as a Marin Blanc.

This wine treads a brilliantly fine line between freshness of acidity and richness of fruit, with punchy melon, pear and pineapple flavours delivered in a crisp, clean package. These are the classic white grapes of the Northern Rhone. On the nose, white melon, pear drops and sweet vanilla. On the palate you will find good acidity and balance up front followed by rich, caramel flavours and a glycerol-smooth finish.

Food Matches: Refreshing to drink on its own as an aperitif, or with pâtés and smoked cheeses.



Delas – Viognier 2012

Region:  Northern Rhone
Grape: 100% Viognier
Bottle Price: £11.27 **Serve at:** 10 - 13°

This wine hails from one of the vineyards we visited on the Rhone Tour du Vin back in 2011. Nobody makes Viognier like Northern Rhône winemakers, and this is Classic Viognier on the nose, with fresh peach and tropical fruit aromas. Dry and nutty with a lovely smooth, creamy texture on the palate. This wine has an elegant structure and a fine, long finish. Expect delicious notes of preserved citrus fruit and dried apricots too. From this wine you experience a taste of what the great wines of Condrieu in the Northern Rhone have to offer – but this time without denting your wallet.

Food matches: Chicken dishes or try with robust seafood dishes like seared halibut, salmon, or prawns.



Michel Gassier – Nostre Pais 2012

Region:  Costières de Nîmes
Grape: 80% Grenache Blanc, 5% Rousanne, 5% Viognier, 5% Bourboulenc and 5% Clairette
Bottle Price: £10.31 **Serve at:** 10 - 13°

We discovered this wine in a restaurant in Nîmes on the Tour du Vin recy last year. Longer serving wine club members will recognise the label from the 2011 red that we selected in a previous case. The white is the wine we have always wanted to get our hands on, but reserving an allocation was almost impossible. We have imported some and are now the only stockist of this wine in the UK; furthermore Robert Parker rates the wine at 93 points.

Pale yellow in colour with a tint of green, this wine offers a great deal of freshness and purity. It has a complex nose with floral and mineral notes and accents of fresh citrus.

Food matches: This lively and fresh wine will go seamlessly with richer sauce dishes and also a great match with oriental cuisine.





Domaine Du Mas Rouge - Muscat de Mireval 2011

Region:  Mireval, Languedoc
Grape: 100% Muscat
Bottle Price: £10.54 **Serve at:** 10 - 13°

We first visited Julien Cheminal at his vineyard on the marsh dominated coastline just south of Montpellier in Southern France on the Tour du Vin reccy in 2012. He is a young man who has great passion for creating interesting wines and this Muscat is a fine example of his style. Julien has a large winery with vines in both Frontignan and neighbouring Mireval that have separate appellations.

Ripe fruits, peach, melon, candied fruits (apricot, prune...) come through on the nose. It is very expressive on the pallet revealing sweetness that is perfectly balanced by the freshness. Another exclusive to the Waud Wine Club in the UK.

Food matches: This easy drinking sweet wine can be taken as an aperitif, with foie gras, or as a classic dessert wine alongside tart tartin or citrus tart. It is a particularly good foil for blue cheese – give it a whirl with gorgonzola where it cuts through the salt sublimely!



Mas de Daumas Gassac – Sol Landoc 2012

Region:  Languedoc
Grape: 60% Syrah, 40% Grenache
Bottle Price: £8.69 **Serve at:** 14 – 16.5°

A wine we have tasted before when we hosted a dinner for Mas de Daumas Gassac in London in 2013. This wine is from their Moulin de Gassac range, their wines are in essence the more financially accessible before the Mas de Daumas Gassac Grand Cru collection.

Deep red in colour, almost verging on black. A nose of majestic complex roasted red fruits, vanilla and caramel. This is a big wine, but is exceptionally round with a gorgeous jammy finish.

Food matches: Enjoyed with duck, beef or lamb.



Domaine de L'Espiguettes - CDR Villages Plan De Dieu 2011

Region:  Southern Rhone
Grape: 70% Grenache 10% Syrah 10% Mourvedre 5% Carignan 5% Cinsault
Bottle Price: £12.80 **Serve at:** 14 - 16.5°

We looked long and hard for a good representative Cotes du Rhone, as there is so much wishy washy rubbish out there. This one from 45 year old vines and 12 months in concrete tanks has a complex, characteristic fragrance of the Southern Rhone. It has a pleasant, ripe fruit aroma of prunes and blackcurrant.

Full-bodied and well-balanced with a soft palate, it has a wonderful cherry colour with violet reflections.

Food matches: Enjoy with a filet mignon or a shoulder of lamb.



Chateau de Nages – JT Rouge 2011

Region:  Costières de Nîmes
Grape: 95% Syrah, 5% Mourvèdre
Bottle Price: £12.80 **Serve at:** 14 – 16.5°

Another wine where we have whole distribution rights in the UK, this fine wine holds the initials of the founder of the vineyard – Joseph Torres, the grandfather of current owner and winemaker; Michel Gassier.

You will notice the very dense opaque purple colour, with a powerful nose combining aromas of blackberries, licorice, spice box and pepper.

Very Syrah in style, it has a minerality that gives it a northern Rhone character. Its optimal expression will be reached after a few years of bottle aging. If you cannot wait that long - it is strongly recommended that this is decanted for an hour before drinking.

Food matches: Enjoyed with game dishes, or hard cheeses.



Chateau de L'Engarran - Chevalier 2011

Region:  Languedoc
Grape: 50% Syrah, 29% Grenache, 13.5% Carignan, 7.5% Cinsault
Bottle Price: £8.12 **Serve at:** 14 - 16.5°

A wine that we fancied as becoming our next Waud Wine Club House wine, but so far we have failed to persuade them to sell it to us at a price to get it under the illusive £7.00 barrier ... Made by the renowned Rérolle sisters, this fantastic wine has very similar qualities to their La Lionne 2010 that many members have tasted before. We visited the vineyard and its charming Chateau close to the city of Montpellier this summer in our 2CVs.

This wine is deep and dark in colour with a welcoming fleshy nose that leads you into its firm structure, with cherry and blackcurrant on the palate. You will notice notes of vanilla accompanied by very soft tannins. A top wine at the price point, and one that is ready to drink now. This is another fine example of the style of wines from the Languedoc and the fantastic bang for the buck that they offer when you find the good ones.

Food matches: A great supper wine – open it up when you get home and quaff away alongside pasta, white or dark meats with equal pleasure.

We hope you enjoy your latest members' tasting case. All of the wines in the case are available to buy from the Waud Wine Club online shop www.waudwineclub.com.

