



'Les Caves De Pyrene'

"BACK TO SCHOOL" TASTING

NEW WINES & NEW VINTAGES

24th September 2010

at Pew Corner, Artington from 5.00pm to 8.30pm

SPARKLING

**1. La Stoppa, Gutturnio Vivace 2007
(Emilia Romagna, Italy)**

New Vintage

Gutturnio, so-called because of the archaeological find near Piacenza of a "gutturnium", a silver goblet or cup from Roman times, is an important addition to the table: its intense colour already reveals its clean, slightly sweet taste, which makes it harmonise perfectly with the culinary traditions of the Piacenza region. The vines which produce it are Barbera and Bonarda.

**2. Costadila, Prosecco Frizzante Colli Trevigiani 2009
(Veneto, Italy)**

New Vintage

Delicate hints on the nose of apple, white peach-skin and green plum. On the palate the wine is soft and crusty like freshly baked bread. It has elegant crunchily mineral notes with a light typical bitter scent and inviting bubbles that give a refreshing sensation, making the wine very digestible.

**3. Mas de Daumas Gassac, Rose Frizant 2009
(Languedoc-Roussillon, France)**

New Vintage

A genuine rosé wine - it could almost be fruit juice - it delights the palate with lively fine bubbles, smooth fruity aromas and freshness thanks to its low alcohol content!

WHITES

**4. Casa Azul Morande Sauvignon Blanc 2010
(Rapel Valley, Chile)**

New Vintage

In colour the Sauvignon is a pale, gleaming greeny-yellow, with the fragrance of tropical fruits and white flowers. It has a fresh, light, youthful taste, with gentle acidic overtones and shouts "goosy grassberries" which leave the mouth refreshed.

**5. D^{me} S^t-Cyrgues, S^t-Cirice Grenache Blanc VdP du Gard 2009
(Rhône, France)**

New Wine

Flavours here of ripe apricots, pulped pears, green herbs, and the characteristic southern Rhône "oily" mouth-feel. Try this with fruits de mer, grilled lemon sole and even young Roquefort.

**6. Château Clement-Termes, VdP des Cotes du Tarns Mauzac Sauvignon 2009
(South West, France)**

New Wine

It exhibits fragrant apple-blossom aromas and vibrant fruit. Floral, fruity and herbal it is understated and yet happily satisfying. Were it Italian, you suspect, the price might be somewhat different.

**7. Weingut Rainer West, Gruner Veltliner 2009 New Wine
(Wachau, Austria)**

Pale yellow colour with green tints, aromas of pearskin, green plum and apricot. The palate is crisp, mineral and mouthcoating with a touch of white pepper and some smokiness on the finish. Gruners are always good food wines. Try this one with trout, salmon and sea food risottos.

**8. D^{me} Audrey & Christian Binner, Vin d'Alsace 'Les Saveurs' 2008 New Wine
(Ammerschwihr, Alsace)**

A judicious blend of Riesling, Pinot Gris and Muscat, the result is aromatic and dry with a lot of personality and a somewhat unpredictable character.

**9. Mattia Barzagli, Vernaccia di San Gimignano 2009 New Wine
(Toscana, Italy)**

This is a Vernaccia that you want with seafood: salty, creamy, nutty, tangy with that typical dry restraint. It has the crunch of iceberg lettuce and is as cool as the other side of your pillow.

**10. D^{me} Frantz Saumon, Montlouis s/Loire 'Mineral+' 2009 New Vintage
(Loire Valley, France)**

With its spiky personality and honeyed texture this Montlouis is designed for the most regal salmon that you can lay your mitts on.

**11. Bodega Cauzon, Cauzon Blanc 2009 New Wine
(Granada, Spain)**

The blend is 30% Sauvignon Blanc, 30% Viognier, 30% Chardonnay and 10% Torrontés. Although the vines are young the wine has considerable depth. Cauzon has a golden colour with a slight cloudiness, the nose is complex with the Viognier initially to the fore with fresh pear notes backed by honey with touches of sweet spice and ginger. The mouth is interesting conveying apple, peach and white pepper, with nice acidity contributing to a long finish. This would go well with paella, most white fish and shellfish.

REDS

**12. D^{me} St-Cyrgues, St-Cirice Syrah Grenache VdP du Gard 2008 New Vintage
(Rhône, France)**

In the vineyard natural remedies are encouraged and work is done by hand. The murrey-hued violet-scented Saint-Cirice is for those who enjoy gutsy spicy wines it possesses fabulous concentration for a wine at this level.

**13. Bodega Classica, Rioja Monte 2008 New Wine
(Rioja, Spain)**

A wine with all the silky softness you would expect from a Crianza but much juicier and with more red fruit flavour. A perfect introduction to the reds from Rioja. Local matches would include lamb chops cooked over a BBQ of vine cuttings, roast suckling pig or small pork kebabs marinated in paprika, garlic olive oil and coriander.

**14. Les Vignerons d'Estezargues, Vdp du Gard 'Les Galets' 2009 New Vintage
(Languedoc, France)**

Usually features Grenache (roughly 50%) with Syrah and Carignan in equal measure. Very much a natural wine with no filtering or fining. The wine is very juicy with a soft, slightly cloudy purple colour and gentle flavours of blackberry, liquorice, pepper and nutmeg.

**15. Ferme Saint Martin, Cotes du Rhone 'Romanis' 2009 New Vintage
(Rhône, France)**

Produced in the commune of Suzette from parcels of vines not classified as Beaufort de Venise. The yields are still relatively low (45 hl/ha). A blend of 80% Grenache and 20% Cinsault, this is a wine very much on the fruit with soft confit fruits with a gentle dusting of pepper.

**16. Marcel Lapiere, VdT 'Raisins Gaulois' 2009
(Beaujolais, France)**

New Wine

The Raisins Gaulois is fun incarnate - drinking this wine offers indecent pleasure. Gummy Gamay, do not pass go, do not collect tannin, a redcurrant jam jamboree which just manages to steer clear of sweetness by virtue of a thwack of liquorice on the finish. You're madder than Mad Jack McMad if you don't serve this well chilled.

**17. Dme Thierry Navarre, Vin d'Oeillades 2009
(Languedoc-Roussillon, France)**

New Wine

The Oeillades is not to tarry over, but to surrender to its simple charms. Another traditional variety of the Languedoc it is a close cousin to the Cinsault grape. This is a vrai wine of the country, limber, fresh, all in the fruit, all in the glancing moment, naturally vibrant.

**18. Bodega El Cortijo De La Vieja, Iniza '4 Cepas' 2007
(Sierra Nevada, Spain)**

New Wine

It is a blend of Tempranillo, Merlot, Syrah and Petit Verdot. The colour is dark with violet tints whilst the nose expresses ripe black and red fruits with minerals and a touch of "scorched earth". It is full in the mouth with plush chocolate and coffee-coated fruits held in check by discernible acidity and nicely integrated tannins.

**19. Sebastien David, Saint-Nicolas de Bourgueil 'L'Hurluberlu' 2009
(Loire, France)**

New Wine

The wine looks as if it has just been born, being ribena-hued, exuberantly fresh, brimming with cherry and cranberry goodness and a lively wriggle of liquorice. It is sapid, savoury and moreish and delicious served lightly chilled.

**20. D^{me} D'Aupihac, Coteaux du Languedoc – Montpeyroux 2007
(Languedoc-Roussillon, France)**

New Vintage

The wine is a deep violet colour, the aromas are intense – a melange of cocoa, vanilla, leather, undergrowth and herbs. One cannot fail to be impressed by the richness of the palate which mingles pleasant substance with satisfying fullness. In the Montpeyroux region this wine is regularly seen dating the following: Fillet of beef with chanterelles, game with fruit and spit-roasted woodcock.