

T H E  
W I N E R Y

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May Tasting *Maida Vale* 30.05.24

*sparkling*

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

20.99

Gerrit Walter's excellent dry Mosel Riesling has been a fixture on The Winery shelves for almost 15 years. 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. He has been running the family winery for a dozen years. Here is his generous, mouth-filling Sekt - 100% Riesling. Ripe, opulent: the perfect opener for an evening.

*white*

**Quarzit Riesling trocken 2022, PJ Kühn (Rheingau/Germany) BIODYNAMIC (mags 69.99) 31.99**

The Kühn family makes striking biodynamic Rieslings in the Rheingau. Peter Jakob Kühn had a complete change of direction in 1999, was certified organic in 2004 and then went the whole way to biodynamism. His son Peter-Bernhard and daughter-in-law Victoria have taken over wine-making duties.

The Kühns' wines are utterly distinctive - standing quite apart from other Rheingau wines. They can even challenge our idea of how Riesling should taste. The aromas can evoke incense, orange peel and hedgerows. There's an oiliness without ever being cloying. Occasionally you might get a sense of tannin - something you expect in red wine but not in white. We often recommend putting their top Rieslings in a decanter several hours before serving. Although the grapes are from the exalted Grand Cru vineyards of Doosberg, Klosterberg and Lenchen this wine is classified as their village wine from Oestrich. The chalky, silty loess soil sparkles with quartz which, through the medium of Riesling, expresses itself as notes of orange zest, cinnamon, with some flesh and a rounded finish.



**Mâcon-Solutré-Pouilly Sur Le Mont 2022, Cheveau (Burgundy/France) IN CONVERSION 22.99**

In southern Burgundy, near Mâcon, 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 over 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 Cheveau made Mâcon, St-Véran and Pouilly-Fuissé. Joined by his wife Aurélie, much has changed since then. There's a swanky new-ish, much more accessible winery on the approach to the village. There are also multiple new bottlings; three Mâcon, one Bourgogne Blanc, one St-Véran, no fewer than eight separate Pouilly-Fuissé bottlings (five of them 1er Cru) three red and one white Beaujolais. This is their fancier Mâcon bottling, further up the hill, parallel with the Roche de Solutré. Cool and citrusy, yet deep and spicy. In conversion? The organic conversion takes three years - they will be fully organic from the 2024 vintage onwards.

**Fiano di Avellino 2022, Salvatore Molettieri (Campania/Italy)**

24.99

An hour's drive into the volcanic hills east of Naples, is the Taurasi zone. Taurasi is one of Italy's great reds: the so-called "Barolo of the South." The Molettieri family make several Aglianico reds and a handful of whites: Greco di Tufo, Coda di Volpe and this Fiano di Avellino. Fiano is thought to be the grape in *Apianum*, glowingly written about in Roman times. Fiano is one of the grapes (along with Greco di Tufo) that was rescued from the verge of extinction by high-profile pioneering local, Antonio Mastroberardino, after WW2. Although Fiano is also grown in Puglia and Sicily, and more recently popping up in Australia, Argentina and Rioja, the volcanic area around Avellino in Campania is considered its natural home.

Salvatore Molettieri and his oenologue son Giovanni pick their Fiano very late, usually at the end of October, sometimes even as late as November. The 2022 has good density and evocative of apricot stone, baked apple with some herbal notes and a texture suggesting its volcanic terroir.

*red***Château Peybonhomme 2021 (Bordeaux/France) BIODYNAMIC - VEGAN****20.99**

It's 12 years since we came across that rarely-seen animal: biodynamic Bordeaux.

*Biodynamic? Organic viticulture taken to the extreme, ruled by the lunar calendar - human, moon and earth in perfect harmony - a self-sustaining, self-nourishing system. Its roots can be traced through Maria Thun to Rudolf Steiner and back to Hildegard of Bingen, the mystic nun (1098-1179).*

Bordeaux is very conservative and until recently there were just a handful of estates which had switched to Bio. Jean-Luc and Catherine Hubert and their grown-up children Guillaume and Rachel have two Chateaux at the west end of the Right Bank, Peybonhomme-Les-Tours in Blaye and La Grolet in the Côtes de Bourg. Both have been Biodynamic since 2000. Guillaume makes the wine in a lighter style and with clean, clear textures. Peybonhomme is an oddity as the only estate outside the Médoc allowed to include 'Cru Bourgeois' on its label. Catherine's Grandfather won the right back in the early 1900s, pre-dating the Blaye appellation. The Médocians took him to court and he won, so the judgment stands.

The blend is 70% Merlot, 20% Cabernet Sauvignon and 10% Malbec on limestone and clay. Aged only in cement vats, it's a fresh, lighter style of Bordeaux We adore their nostalgic labels.

**Bourgogne Côte d'Or La Corvée au Prêtre 2022, Clos des Poulettes (Burgundy/France)****25.99**

It's not often you come across a grower in Burgundy with 16 hectares in the Côte de Nuits that you haven't heard of before – let alone such elegant examples of Pinot Noir. It was a tip from our Germany-based English wine writer friend Stuart Pigott a couple of years ago that piqued our interest.

Hélène Michaut returned from her IT career in London and Paris to take over the estate after the untimely death of her sister in 2009. The property can trace its history back to the era of Louis XIV. For the past six generations the domaine has passed down the female side of the family. Men have been involved, notably Hélène's grandfather and father. Hélène's grandfather, Lucien Audidier, was a big cheese in regional agriculture. When Hélène's father Francois Audidier took over in 1994, he planted some blocks of Chardonnay and modernised the cellar. Hélène has gradually been making changes: primarily a more gentle wine-making regime, including buying a new temperature-controlled cellar in 2015 which she is currently extending. Her super-elegant Côte de Nuits Villages 2017 grabbed our attention. No fewer than four Nuits-Saint-Georges kept us riveted. We have been back several times to pick up more. Hélène is very happy with her 2022s. She showed us her Corvée au Prêtre 2022, from a named Bourgogne Cote d'Or vineyard just across the road from Vosne-Romanée when we visited at the end of March. Silky and exquisite. With red Burgundy from the Côte de Nuits frequently catapulted into three figures, it's a joy to find a bottle like this! BTW it's also worth checking out the Côte de Nuits Villages 2019. Just saying.

**Irpinia Aglianico Ischa Piana 2019, Salvatore Molettieri (Campania/Italy)****22.99**

As you may have guessed, we have a bit of a thing for Taurasi, the so-called "Barolo of the South". The grape is Aglianico and here, in the volcanic hills, Aglianico is untamed, tannic and often grand.

The Molettieri family has been making wine for four 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 70, is joined by his four 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 four.

Molettieri's Irpinia Aglianico comes from a single vineyard, Ischa Piana, planted in 1994. It's a vigorous, round, southern red. Grrrr.

**LUNAR CALENDAR OBSERVERS** – today is a **Flower Day**.

Our following tasting will be at **The Winery Fulham** on **Tuesday 11th June**, and (if the wines arrive in time) feature **Steve and Diana Lawrence** of **Chateau La Corne, Bordeaux**.

Join us for our **Monthly Tastings**

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