

# NEWBURY TASTING SOCIETY



# NEWTs

Region	Estate	Year	Price	Grape Types	% ABV	Notes	*
VDP Comté Tolosan	Cuvée de Richard Blanc PGI	2009	£4.49	Colombard, Ugni Blanc	11.5	A light, crisp blend. An excellent aperitif wine, that will also match gracefully light dishes such as chicken salads.	M
West Sussex, England	Ridgeview Cuvée Merret Bloomsbury	2007	£18.99	Chardonnay, Pinot Noir, Pinot Meunier	12	Made in Sussex from Champagne grape varieties with advice from Champagne winemakers. Evidence that parts of England, with its similar climate and soil to Champagne, is capable of making excellent fizz. Ridgeview estate is a family business with a 16-acre vineyard on the South Downs.	W
Limoux	Domaine Begude	2008	£7.11	Chardonnay	12.5	A subtly textured, deliciously crisp and fruity Chardonnay with surprising finesse. This cool-climate French Chardonnay is grown following organic and biodynamic principles on the slopes of the Pyrenees. Long cool vinification and ageing in oak barrels gives a fruity wine with body and a round texture. Enjoy with seafood, fish or chicken.	W
Vin de Pays Charentais	The Naked Grape	2009	£5.21	Sauvignon Blanc	12	This is a wine where the intense primary gooseberry fruit flavours are allowed to shine through. A crisp and aromatic dry white is made, by the famous Sancerre grower Bourgeois de Chavignol of the Loire Valley, in the Charente region north of Bordeaux which has a reliably warm and sunny climate. Partner with grilled fish, such as sea bass.	W
Vin de Pays Charentais Rosé	Denis & Vincent Benoit, Charente	2009	€4.20	Cabernet Sauvignon	12.5	Discover its freshness and fruit aromas with salads, grills or cheese.	F
Bourgogne	Francois Martenot Red Burgundy	2009	£8.54	Pinot Noir	12.5	In the classic style of Burgundian Pinot Noir, this wine is a bright garnet colour with purple highlights. The nose displays fresh black and berry fruit aromas which are reflected on the palate. It is round and smooth with a balance of lively fruit and acidity making it a good food wine – pair with grilled and roasted meats or fine cheeses. The tannins are supple, soft and balanced, resulting in a silky, satisfying finish.	W

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Margaux	Château Labégorce-Zédé	2008	£8.20	Cabernet Sauvignon, Merlot, Petit Verdot	13	The Z de Zédé 2008 is a red wine, made by Château Labégorce-Zédé. Its origin is Bordeaux Supérieur in Bordeaux, France. It is made from a Red Bordeaux blend. It is produced from the 2008 harvest. Z de Zédé, which is made from a 9 hectare plot entitled to the appellation of Bordeaux Supérieur.	A
Coteaux de Languedoc	Domaine Haut-Lirou Pic Saint-Loup	2008/ 2009	£8.99 (6.99)	Syrah, Grenache, Mourvedre	13.5	Crimson red in colour, intense and complex aromas of baked red fruits, spices and notes of 'garrigue' leap from the glass. Well rounded with silky tannins and a gentle long finish make this ideal with mature cheeses, rich stews and spicy dishes.	M
Loupiac	Cru Champon	2002	€5.80	Semillon, Sauvignon Blanc	13.5	Fresh, grassy nose, very Sauvignon Blanc in character, with a floral, musky undertone. Good balance and acidity on the palate, with just a touch of savoury mushroom. Very clean, fresh wine, but lacks the botrytis driven oomph of a good Sauterne.	F

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A = Auction

F = France

M = Majestic Wine Warehouses Ltd

W = Waitrose