

Whitewater Valley Wine Society

Tasting Report: May 2015

Burgundy & Beyond

Presented by Mark Bedford of Caviste

Report by Barbara Jones

This month we were delighted to welcome back Mark Bedford from Caviste, who returned to us to present a long anticipated tasting. The evening compared and contrasted the wines of Burgundy with chardonnay, pinot noir varietals and two surprise wines from around the world. Mark is well known to many of us at the Whitewater Valley Wine Society. For the last 22 years he has lived locally, working for Britain's oldest wine retailer, followed by what was seven years ago - its youngest. Having embarked on a Theology degree at St Andrews, Mark found himself enrolled into Sandhurst to join up with the Royal Green Jackets. He postponed his entry so he could 'get wine out of his system' through working for Bodegas Torres in Catalunya. He subsequently got the Army out of his system before reverting to wine. One of the many 'not quite Masters of Wine', Mark remains passionate about the ever changing world of grapes, vineyards and wines - and delights in unravelling its mysteries to enthusiastic and bemused customers.

Burgundy is renowned for both its white and red wines – the former is predominantly chardonnay and the latter predominantly pinot noir. Mark explained that he had brought along two of each for us to taste, plus another 'mystery' wine of each grape. The fourth and eighth wine however, would be a different grape and we would taste them 'blind'! So an evening with a 'fun' element was anticipated and did not disappoint.

Our first chardonnay was a **Domaine George Chablis 2012, AC Chablis** [12.5%, £ 14.95] that was pale in colour with hints of yellow gold. It had a buttery nose and was wonderfully clean and expressive on the palate. This un-oaked wine had crisp apple crumble flavours and classic Chablis steeliness – perfect accompaniment to fish and shellfish. It was followed by a **Ballot Millot Meursault 2012, Cote de Beaune** [13.5%,

£38.00] that was again pale in colour and lightly oaked. This wine had a lovely floral perfume with a touch of citrus; it had rounded, supple, citrus-tinged fruit with a nice underlying crispness. Our 'mystery' chardonnay was non-European – Northern Hemisphere 'New World' from Canada – a **Pearl Morissette 2011 Niagara Vineyards VQA 20 Mile Bench** [13.5%, £29.00]. This wine had spicy, stone fruit notes with some tropical lushness at the same time as being lean, tight and mean! Our final white wine, tasted 'blind' where we had to guess the grape proved to be a **Leitana Alborino 2013 Galicia Spain** [12.5%, £17.95]. This fruity and zesty white from the Rias Baixas region had flavours of green apples with a touch of lime – would be good with tapas.

Our first red wine of the evening had been produced biodynamically – a **Domaine des Gandines Pinot Noir 2013, Bourgogne Rouge, Maconnais** [13%, £14.95] that had the classic pinot noir colour and nose. On the palate there were fresh fruity notes of cherries and spices - hints of nutmeg and cinnamon. The next wine was older – an **Arnoux Lachaux Nuits St George 2008 Cote de Nuits** [13%, £32.00]. On the nose this had bright red berry coulis notes. On the palate there was plenty of flesh and good medium-body weight – a well-balanced wine. Our 'mystery' pinot noir originated in Eastern Europe – a **Soli Edoardo Miroglio 2011 Nova Elenova Thrace Bulgaria** [13.5%, £10.95]. This was a light to medium bodied wine that offered ripe and succulent cherry, rhubarb and sweet strawberry fruit laced with cinnamon and sandalwood at an acceptable price! Our final wine of the night, again tasted 'blind', proved to be a **Xenysel Jumilla Monastrell 2013** [14.5%, £9.95]. This young wine made from the oldest vines of un-grafted Monastrell had a deep cherry red colour and a powerful nose. In the mouth it was clean and complex with hints of ripe fruit.

Our thanks go to Mark for an interesting, fun evening with some excellent wines!