

The North Hampshire Wine Society Blog



'Simon's Selection' Simon Plumtree

28 January 2015

Simon's traditional January slot paired up duos of wines sourced from M&S and Majestic for comparison

The wines

Whites

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| 1. La Fleuve Bleu 2013, Vin de France (M&S) | 12% | £5.75 |
| Nice pale yellow with some legs in the glass. Restrained nose with just a hint of vanilla perhaps. Quite an astringent palate, citrus peel, clearly a mix of grapes (any Viognier we wondered?) OK as a summer garden quaffer but nothing special. | | |
| 2. Marques de Alarcon Macabeo, Castilla, Spain (M&S) | 12.5% | £8.00 |
| Macabeo/Viura/Verdelho blend. Some fragrance on the nose. Zingy palate with a slight spritz. Very high acidity, fresh. Nice modern northern Spanish character. Group on balance preferred this over wine 1, thought there were takers for both. | | |
| 3. Macon-Lugny Domaine de Terre Gentilles 2013, Burgundy | 12.5% | £8.65 |
| Young fresh nose, quite upfront for a Chardonnay, lemony. Probably no oak at this price (none evident). Sherbert palate, competent winemaking, a little bland in terms of character. | | |
| 4. Stella Alpina Chardonnay 2013, DOC Alto Adige (Majestic) | 13.5% | £12.99 9.74 (2) |
| Lively nose and palate – here's a Chardonnay that does reek of regional character! Typical northern Italy, fresh and punchy. By far the group's preference over wine 3, although whether we'd all have paid 12.99 for it was debatable, but decent characterful chardonnay from the Alto Adige isn't cheap and generally the group thought this was a good interesting wine at the price. | | |

Reds

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| 5. Chilean Red, Valle Centrale (M&S) | 13% | £5.30 |
| Dark coloured wine- my notes say 'black and fruity and typically Chilean!' A Merlot/Carmenere blend, made by much respected winemaker Luis Felipe Edwards. Well-made, balanced and rounded, exactly what you expect a generic Chilean red to taste like. Went extremely well with the pate! | | |

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| <p>6. Beaujolais Lantignie 2013, Louis Jadot (Majestic) Not one of the 10 Cru Beaujolais, but from a village (Lantignie) very close to one of them (Regnie), from a super Beaujolais vintage (2013) and a respected Burgundy producer (Jadot). Altogether some pedigree here then. A lovely crunchy strawberry palate with considerable weight, smooth, round and classy. Definitely a winner with the group, and maybe an eye-opener for some of us as to the merits of 'village' over 'generic' Beaujolais. 'Nouveau' it certainly isn't...</p> | <p>12.5% £11.99 9.34 (2)</p> |
| <p>7. Gran Reserva 2008 (M&S) Unfortunately my note as to the name of this Gran Reserva is illegible and it can't currently be traced on the M&S website. I do know it's from an area south of Rioja and is a Rioja-style blend of tempranillo and garnacha. As a Gran Reserva it's aged in both wood and bottle for several years prior to release so has inherent maturity. The usual vanilla nose and a very dark colour for this style. 'Blackcurrant jam' was heard around the room!</p> | <p>13% £9.00</p> |
| <p>8. Les Hauts de Castelmaure Corbieres 2011 (Majestic) As a contrast, a southern French blend also incorporating Grenache, here with Syrah and Carignan. Big and black, very typical of bold, beefy southern French reds from the Languedoc and neighbouring regions. Generally much liked – it's an accessible style despite the alcohol level! – and there are a lot of good value examples around.</p> | <p>14.5% £9.99</p> |

A well-chosen selection from Simon, showcasing similarities and contrasts in grape(s) and wine styles depending on region and treatment

The North Hampshire Wine Society Blog is by **Julia Shaw**