

The North Hampshire Wine Society Blog



'Corney & Barrow Own Label Tasting'

Presenter: Jamie Morris

28 June 2017

The wines

Whites

1. Sparkling Blanc de Blancs Brut NV, Verichon et Clerc 12% £12.75

Blend is Ugni Blanc, Colombard, Chardonnay, Chenin Blanc, Jacquiere in varying proportions each year. Although described as Brut the label said Extra Dry, a less bone-dry style than Brut. An upfront nose and a definite off-dry palate (Jamie confirmed 12 months ageing and 17g dosage) with nice persistent fruit, not a particularly long finish but well balanced. The group thought this was good value.

2. Blanc 2016, Producteurs Plaimont, Gascony 10.5% £7.50

Colombard and Ugni Blanc. Low-ish alcohol crowd pleaser from huge but high quality Plaimont co-operative (1000 growers averaging 67 ha per grower, sustainable farming, 50m bottles produced pa = 48% of all wine produced in Gascony). Pungent floral citrus nose typical of Cotes de Gascogne, fresh and lively palate (stainless steel fermentation) packed full of fruit. Straightforward tasty well-made 'summer garden party' quaffer, enjoyable.

3. White Burgundy 2015, Domaine Dominique Cornin, Maconnais 13% £14.95

From the Macon-Chaintre AOP near Pouilly-Fuisse. Organically grown grapes, and like many Burgundy producers following some biodynamic principles without being fully certified. Lovely 'struck match' nose which Jamie stressed was quite deliberate, no oak, and the usual malolactic fermentation softening the acidity. Decent length and concentration, quite full and rich for a Macon - 2015 was a ripe vintage and the 40-50 year old vines will have helped the concentration. Much enjoyed.

Reds

4. Rouge 2015, Celliers Jean d'Álibert, Languedoc 12.5% £7.50

Carignan, Cabernet Sauvignon, Grenache – a classic blend from the Minervois area. A ripe berry nose and a juicy soft palate with fairly prominent acidity. Semi-carbonic maceration and concrete tanks implies some investment here, and this was a very drinkable 'lunchtime red', not unlike a super-ripe Beaujolais.

5. Cotes du Rhone Villages 2015, Vignobles Gonnet 14% £9.95

Grenache and Syrah from a family domaine since the 1950s. A lovely fragrant Syrah-forward nose which drew a lot of positive comments from the group. A warm round palate, quite concentrated, a slightly hot finish (14%) but long. A baked fruit style but elegant with it – very nicely balanced. ‘Pumping over for 16 days’ then 12 months in oak. The modest price was a real surprise for such an enjoyable wine.

6. Rioja Crianza 2012, Bodegas Zugober 13.5% £9.95

The only non-French own label wine in the Corney & Barrow list. 95% Tempranillo from a small 10ha site in the quality Rioja Alavesa area. 2 years 6 months in new American oak produces a soft vanilla nose and a palate which shows some extraction backed up by firm developed tannins. Vineyards are at 340-600 meters altitude where the cool nights retain freshness in the grapes and the resulting wine.

7. Pomerol 2014, J-P Mouiex 14% £19.95

On to a really interesting comparison between right and left bank Bordeaux, and a right bank Pomerol with some pedigree - the J-P Mouiex operation (negociant and owner of several top chateaux) is highly influential in Pomerol. This wine includes some ‘second wine’ grapes from Latour a Pomerol, one of the top estates, blended with other grapes from various chateaux. So it’s generic Pomerol with plenty of the expected characteristics – a velvety Merlot palate with 20% Cabernet Franc adding both firmness and fragrance. A good example of the Pomerol style.

8. Margaux 2012, Chateau d’Angludet 13.5% £21.95

A different nose here – left bank Cabernet prominent, although there’s a fair bit of Merlot in this blend (45%), and some really nice development on the nose with just a hint of secondary vegetal aromas. Grapes are ‘second wine’ grapes from Chateaux d’Angludet – long considered to be one of the best buy cru bourgeois on the left bank. The nose and palate showed that pleasing Margaux fragrance, and although there was the odd comment about the price/quality ratio, there’s no doubt that this wine demonstrated all the characteristics of good Margaux – a delicate palate underpinned by powerful structure, and that unique fragrance on the nose for which Margaux is famous.

A really enjoyable and very informative tasting, with masses of pertinent information about the wines and their producers, and the characteristics these own label wines are intended to showcase