

The North Hampshire Wine Society Blog



Joie de Vin: France

Presenter: Tim North

23 May 2018

Prices below in red included an on-the-night discount

The wines

Whites

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| 1. Domaine des Pampres d'Or Cremant de Bourgogne | 12.5% | £16.00 |
| Producer is organic in transition, and his Cremant uses 2014 base wine. A distinctive bready nose from 2 years lees aging, a similar leesy biscuity palate, fuller than expected. One overheard comment 'like a fruit loaf on the nose'. We all enjoyed this – a good example of why Cremants are becoming more popular. | | £14.40 |
| 2. Domaine de la Chaise Touraine Sauvignon 2017 | 12.5% | £10.95 |
| Hot off the press 2017 Touraine Sauvignon from Cher west of Sancerre, ultra fresh and zingy. A big aromatic Sauvignon nose, grassy rather than gooseberry, very up-front as per many modern Loire Sauvignons. A well-balanced rounded satisfying mid-palate, and a zesty refreshing limey finish. Everyone loved this. Very good value. | | £9.86 |
| 3. Domaine Pampres d'Or Cuvee Prestige Beaujolais Blanc 2015 | 13.5% | £14.50 |
| Joie de Vin's house white Burgundy, a bit unusually from Beaujolais (NB the tasting sheet said 2016, label 2015). Matured in large old oak fourdres so not oaky, just adding some interest on the palate while retaining plenty of relatively lively Chardonnay fruit. Some welcome mid-palate substance, though the overall wine is light-bodied. Another wine that was much enjoyed by the group. | | £13.05 |
| 4. Domaine Trilles Incantation Blanc 2014, Cotes Catalans | 13.7% | £14.95 |
| A completely different style here, described by Joie de Vin as 'a full complex white wine with vanilla, coconut, pineapple and mango notes'. 40% each Vermentino and Grenache Blanc, 20% Maccabeo with 12m barrel fermentation. The first wine of the evening that wasn't universally enjoyed, due to a slightly oxidised nose and palate and a darkish colour – some speculation as to whether it had gone over or was the intended style? Certainly very evolved, which wasn't to everyone's taste. Described by Tim as a 'niche wine' and one of us thought it might be 'quite nice with a digestive ([biscuit]...'. Might have suffered by comparison with the three much fresher wines tasted before it. | | £13.46 |

Rose

- 5. Domaine de la Chaise Touraine Rose 2016** 12.5% £9.50
£8.55
- Blend of grapes including Grolleau and Cabernet Franc. A lovely onion skin colour, aromatic nose, redcurrant palate with edgy acidity, and not bone dry – a little welcome residual sugar balancing out the substantial acidity. Easy drinking rose, still fresh so looks a good buy, although I might now (in June 2018) be tempted to hold out for the 2017 since freshness is the point of most light-bodied roses.

Reds

- 6. Domaine des Pampres d'Or Coteaux Bourgignon Pinot Noir 2015** 13% £13.95
£12.56
- Joie de Vin's house red Burgundy from the same organic-in-conversion domaine as the white (wine 3). If anything many of us thought this even more successful than their white Burgundy, with real Pinot Noir character and very judicious use of oak to round it out. My notes say 'a cooling menthol/animal nose and a summer pudding palate – think animals eating raspberries!' Really well-balanced and drinkable – so much so that even the Pinot-challenged among us were (if not totally seduced) at least not turning up noses! Extremely good value for such a well-made basic red Burgundy - much more character than you usually find at this price.

- 7. Domaine Trilles Initiation Rouge 2016, Cotes de Roussillon** 14.8% £11.95
£10.76
- 50% Grenache Noir, 30% Mourvedre, 10% each Syrah, Carignan. Hand-harvested old bush vines, 10m in oak. A big wine on both nose and palate (and in alcohol) but not tannic and as many of us noted, a 'dangerously' light palate! Holds its alcohol level really well – not hint of heat on the finish, just plenty of spice and ripeness. Big legs in the glass, smooth and yummy on the palate.

- 8. Chateau Montfin Cuvee Margot 2015, Corbieres** 14.5% £19.95
£17.96
- Having brought Cuvee Mathilde to a previous visit ('she went down well with everyone') this time it was the turn of mother-in-law Margot... Certified organic grapes - 60% Syrah, 25% Grenache, 15% old Carignan. $\frac{3}{4}$ of the blend matured in new oak. My notes say 'black wine! – super dense blackberry nose, much more tannic than wine 7, almost syrupy, inky'. Could go 10 years? Certainly needs a little time to settle but should repay the wait - the 2015 vintage ought to have the structure and substance to age successfully.

- 9. Vieux Chateau Gachet 2014, Lalande de Pomerol** 14% £19.50
£17.55
- Tasting sheet said 2015, actually 2014. Right bank Bordeaux from a decent vintage, mostly Merlot and Cabernet Franc with a little Cabernet Sauvignon. Ageing in new and 1 year old barrels My notes say 'Mint tobacco! – a coolness on the nose that you don't get in southern French blends'. Pomerol satellite Lalande de Pomerol is the source of some good value red Bordeaux and this is a really nice example – loads of genuine rich right bank character and surely a few years life ahead of it.

A really enjoyable and informative tasting (again) from Tim North at Joie de Vin – interesting smaller production wines with real regional character and some outstanding quality.