

The North Hampshire Wine Society Blog



'Joie de Vin: New Favourites from Europe'

Presenter: Tim North

25 September 2019

Prices shown are full list prices – there were discounts for on-the-night purchases

The wines

Whites

1. Domaine de La Chaise Fines Bulles de Touraine Brut	£14.95
Traditional method sparkling wine from the Loire made from Chenin Blanc. Elegant bubbles and a nice nose with a hint of pear. Palate very soft for a Chenin Blanc, quite simple and easy-drinking. Not aged on lees, so the style is fresh and crisp rather than yeasty/bready. A lovely summer fizz, much enjoyed.	
2. Domaine Salmon Chardonnay 2018, IGP Loire	£10.95
Chardonnay from the Loire is unusual but it's on approximately the same latitude as Chablis. This is from the Muscadet area, and is made in a crisp fresh style. Citrus nose with a surprising amount of fruitiness (perhaps indicating 2018 ripeness?) Palate also satisfactorily fruity, just a tad thin in the middle some of us thought but a nice fresh finish. Winemaker had worked in New Zealand and is an award-winner for his Muscadet.	

3. L'Orfevre Viognier 2017, IGP Cotes du Lot	13% £13.50
From high vineyards in the Lot. Upfront nose of apricot skins and stone fruit. Palate understated and delicate, some thought a bit 'watery', certainly very light bodied for a Viognier and some of us thought fairly short on the finish. Perhaps Viognier is just a tricky grape to enjoy - a number of us found this one difficult.	

Reds

5. Domaine de La Chaise, Touraine Gamay 2017	£9.95
Gamay from the Loire. A good bright cherry Gamay colour and a fruity nose followed up by a soft refreshing palate with a surprisingly good 'bite' in the middle. Not complex, not long, but a really decent example of fresh well-made Gamay which the room very much enjoyed.	

6. Domaine du Bon Remede Signature Cotes du Ventoux 2018, Rhone	£11.50
Classic southern Rhone blend of 70% Grenache/30% Syrah. No oak, fermented in concrete tanks. Not as deep a colour as some Rhone reds but bright and vibrant. Plummy round palate, maybe a little harsh on the finish (but it's young) and arguably the nose delivered more fruit than the palate, but most of us liked this and it worked successfully with the half-time nibbles.	
7. Domaine Trilles Initiation Rouge 2017, AOP Cotes de Roussillon	14.8% £12.95
Old bush vines, Grenache Noir/Mourvedre blend with a dash each of Syrah and Carignan. 10 months in oak. A slightly funky nose and a full slightly medicinal palate (both in a good way!). Intense and concentrated with a dryish tannic finish – a much bigger wine than the previous Cotes du Ventoux. Balanced and wears its high alcohol well. Much liked. Needs a year maybe?	
8. Chateau Montfin Cuvee Mathilde 2015, AOP Corbieres	14.5% £18.50
Old vine Carignan and Grenache. Half is matured in new oak barrels. Lovely plummy rich nose, big palate, big tannins, big spice, big ripeness, youthful still for 2015, holding well. Mathilde never disappoints... I'd give this another year or so to open out even more. Some discussion/scepticism over biodynamics led to one magnificent overheard comment – 'no, it's just donkey poo - as long as they do it at midnight!' (er...surely by the light of the full moon...?)	
9. Chateau Lussac 2015, Lussac St Emilion	14.5% £15.00
Possibly the final wine suffered a little by comparison with wines 7 and 8 – both bigger more muscular wines than this St Emilion satellite. Despite the terrific ripe 2015 vintage, this came across as less 'full' than expected, with some finding the palate a little green and stalky, though others found it 'classy'. So some difference of opinion, and possibly indicating the difficulty in deciding the best order in which to show wines of such different styles. But overall we thought a terrific line-up of reds.	

Another great selection of wines from the Joie de Vin list – always interesting, always showcasing producers who really care about their wines, and presented with lots of informative background by Tim.

The North Hampshire Wine Society Blog is by Julia Shaw