

Tasting Notes for 20 club meeting 1/3/23

*“Roll out the barrel, we'll have a barrel of fun
Roll out the barrel, we've got the blues on the run
Zing boom tatarrel, ring out a song of good cheer
Now's the time to roll the barrel, for the gang's all here”*

2018 Bourgogne Blanc Domaine Fournillon

£9.50 12.5%

A great Chardonnay from a top producer. Any Burgundy lover should try this value for money wine. The clay-rich soils of Bernouil give this wine its freshness, minerality, fruit-forward flavours and a textured soft creamy finish. A light, fruity easy-drinking wine that is perfect with seafood.

This is a 23 hectare family run domaine situated in the small village of Bernouil, close to Chablis. They currently only bottle 10% of the production but are expanding to meet demand.

2013 Mission Estate Winery Jewelstone Hawke's Bay Syrah

£23.15 13.5%

91-95 points Wine-Pages.com

Mission Estate is Hawkes Bays oldest winery, with a well-respected reputation in the New Zealand market as a producer of consistent quality, value for money wines. A single vineyard wine from an organically certified area on the two hectare Syrah block and hand-harvested. Maturation: French (Taransaud) oak, 23% new for 12 months. The wine has a floral spicy nose with very sweet ripe fruit elements. The palate has good fruit intensity, sweet tannins and a wonderful freshness in the mouth. The tannins dissolve leaving a lovely perfumed and savoury aftertaste on the finish. An outstanding New Zealand Syrah, vibrant and refined.



Oak ageing is an art. The barrels a winemaker chooses have a marked effect on how the wine will taste, lending flavours that range from sweet to austere

A quick, simplistic summary: Taransaud barrels are reckoned by winemakers to make wine taste less seductive in youth than others, but are excellent in the long term – they're powerful, a little austere. You might use them for your grand vin, maybe less so for your earlier-drinking second wine; Boutes might be better for that. Nadalié barrels give a certain sweetness. Sylvain is somewhere in between. Mercurey gives a lovely balance between fruit and wood. Seguin-Moreau is fairly similar to Taransaud. And that's to name only a fraction of the coopers, and to ignore the subtlety with which coopers can adjust their barrels to suit your wine.

Cooperage: the art of oak ageing, Margaret Rand, Decanter, September 2014

<https://www.decanter.com/features/cooperage-the-art-of-oak-ageing-245755/>

2019 Ch. Rousseau Monbazillac

£10 12.5%

A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish. The nose is fresh with classic botrytis marmalade and ripe nectarine. Flavours on the palate are richer: honey with a finishing twist of bitter orange.

The French would serve this as an aperitif but it is also good with pate or blue cheeses such as Roquefort.

Graham Tawny 10

£16 20%

The NV 10 Years Old Tawny Porto is a field blend bottled in 2016 with a bar top cork and 104 grams per liter of residual sugar. Elegant and fresh, this is not overly concentrated but it is delicious on the finish with tasty hints of molasses. This lively and understated Tawny drinks well and has just a little tension on the finish. There doesn't seem to be much in the mid-palate but it compensates to some extent with its complexity and suave demeanor.

Tawny Port pairs best with blue cheese, foie gras, chocolate cheesecake, ham, roasted almonds, apple pie, fruit cake, tiramisu, and crème brûlée.