

# ASDW Tasting at the Atlas, Earls Court

The Atlas Pub  
16 Seagrave Road  
London SW6 1RX



The Association  
of Small Direct  
Wine Merchants

**Wednesday 3<sup>rd</sup> March 2010**

## **Participants (in alphabetical order):**

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**Bordeaux and Beyond (pages 9-10)**  
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## Specialist Importers from the South of France

Based in Leicester, Aldeby Wines Ltd. is a specialist online merchant importing some of the best wines from the South of France. The company was founded in 2008 by Ian Webb on completion of his Wine & French Degree and WSET Diploma. Ian has loved the wines of Languedoc for many years, and while spending 14 months working at L'Ermitage du Pic Saint Loup, he not only met a number of outstanding winemakers, but realised that the best *terroir* and wines of the region were comparable with the best from anywhere else. When he started to investigate the possibility of importing wines from the area, he was pleased to find that they also offer outstanding value for money. The underlying ethos of Aldeby Wines is to find great winemakers, and to work with them over a long period of time. Ian has visited all of the domains at different times of the year, including during winemaking, to reassure himself that the wines these men and women are making is truly representative of their vineyards and their winemaking skills. When selecting the domains that were represented at the launch of Aldeby Wines list, Ian visited over 30 producers before settling on just twelve. Currently all but one of the wines listed are imported only by Aldeby Wines.

### White Wine

1. **L'Ermitage du Pic Saint Loup, Cuvée Sainte Agnès Blanc 2008, AOC Languedoc** £12.98

A blend of Roussanne, Grenache Blanc, Clairette and Marsanne harvested at yields around 30hl/ha fermented and aged in oak for 12 months, with occasional *batonage*..

### Red Wines

2. **Mas de Valbrune, Brindille 2007, AOC Coteaux du Languedoc Cabrières** £7.99

Blend of Syrah, Cinsault and Grenache harvested at yields around 25hl/ha fermented for 4 weeks before aging in cuve

**3. Domaine de Rieussec, L'Orangerie 2007, Vin de Pays de Saint Guilhem le Désert** £9.49

A blend of equal parts Merlot and Cinsault, co-fermented, then aged in steel cuves for 6 months

**4. Domaine des 1000 Roses, Cuvée Léa 2006, Vin de Pays des Coteaux du Libron** £11.47

50% Grenache, 30% Syrah and 20% Carignan harvested from old vines at yields around 25hl/ha – a three week fermentation is followed by 10 months aging in oak barriques and demi-muids

**5. L'Ermitage du Pic Saint Loup, Cuvée Tour de Pierres 2007**

**AOC Pic Saint Loup** £9.89

A blend of 50% Syrah, 40% Grenache and 10% Mourvèdre harvested at yields around 30hl/ha from a range of *terroirs* – a three to four week maceration/fermentation is followed by 10 months aging 35-50% in old oak barriques

**6. L'Ermitage du Pic Saint Loup, Cuvée Sainte Agnès Rouge 2007, AOC Pic Saint Loup** £14.39

A blend of 50% Syrah, 40% Grenache and 10% Mourvèdre harvested at yields around 25hl/ha – a four week maceration/fermentation is followed by 14 months aging in mainly old oak barriques

**7. Plan de l'Om, Roucan 2005, AOC Coteaux du Larzac Terrasses du Larzac £17.29**

A blend of Syrah, Grenache and Carignan harvested at yields around 15-20hl/ha. A 40 day fermentation is followed by 18 months aging in barriques, with 12.5% new.

**8. Mas d'Agalis, Navis 2006, Vin de Pays des Coteaux du Salagou £13.70**

Equal parts of Syrah, Grenache and Carignan harvested at less than 30hl/ha. A longish fermentation is followed by 18 months aging with 60% in old barriques.

## **Sweet Wines**

**9. Château d'Exindre, Vent d'Ange, AOC Muscat de Mireval £10.99**

100% Muscat à Petit Grains, harvested at 27hl/ha. Fermented for a short while at 13°C before fortification and aging on the fine lees for six months.

**10. Domaine Grangeon, Cuvée Grangeon 2007, Vin de Pays des Coteaux de l'Ardèche**

**£14.99**

A *vin de paille* style wine made from 100% Viognier dried on racks for 5 months before pressing. Fermented in oak barrels over 8 - 10 months. Effective yield is 5 hl/ha.

Please note the list shows current retail prices

**Aldeby Wines Limited**  
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James Bercovici discovered wine whilst making what was supposed to be a last grand tour of Europe before settling down to a career in law. The old VW van inevitably kept breaking down and he found himself with time on his hands in the Loire, Bordeaux and, especially, the Rhône. There were only so many rivers to jump in to cool down in so he started tasting wine, real wine, not the stuff he had been buying in the supermarkets. He returned home knowing he would never practise law. [The Big Red Wine Company](#) followed soon after.

The Big Red Wine Company imports top quality wines from France, Italy and Spain, specialising in South-West France and the Southern Rhône. Today the focus is on these two regions which offer a wide range of styles, in particular wines from less well known estates.

#### White Wines

£/bottle

- |    |   |        |
|----|---|--------|
| 1. | <b>2007 JURANÇON SEC</b> Château de Jurque<br>50% Petit Manseng, 50% Gros Manseng   | £9.50  |
| 2. | <b>2007 RASTEAU-CDR VILLAGES</b> Domaine des Côteaux des Travers "Marine"<br>25% each Roussanne, Marsanne, Grenache Blanc, Viognier.<br>Fermented and aged 8 months in oak barrels. | £11.50 |

#### Red wines – South-West France

- |    |  |        |
|----|--|--------|
| 3. | <b>2006 GAILLAC</b> Domaine Rotier "Renaissance"<br>50% Braucol, 30% Syrah, 20% Duras<br>Separate fermentations at 28-30° C. Maceration lasts between 3 and 5 weeks, with micro-oxygenation of the wine under the cap of grapes. Aged in 400 litre oak barrels   | £11.50 |
| 4. | <b>2006 MADIRAN</b> Domaine Berthoumieu "Charles de Batz"<br>90% Tannat, 10% Cabernet Sauvignon<br>Grapes are destalked, pressed and put into tanks. Tannat is fermented and macerated over 30 days, Cabernet for 21 days. Aged for 18 months, including 12 in new oak barrels. Extensive racking is undertaken. | £12.75 |

5. **2001 MADIRAN** Chapelle Lenclos £11.50  
100% Tannat

Red wines – Southern Rhône

6. **2007 CÔTES DU RHÔNE** Domaine de la Charité £7.85  
60% Grenache, 30% Syrah, 10% Carignan
7. **2007 CÔTES DU RHÔNE** Xavier Vignon £8.50  
60% Grenache, 25% Syrah, 10% Mourvedre, 5% Carignan
8. **2007 RASTEAU-CDR VILLAGES** Domaine des Côteaux des Travers £10.75  
60% Grenache, 30% Syrah, 10% Mourvèdre (50-60 year-old vines harvested at 35hl/ha).  
Destemming followed by 28-day fermentation with punching down of the must.
9. **2007 RASTEAU-CDR VILLAGES** Domaine des Côteaux des Travers “Prestige” £13.00  
40% Grenache, 40% Syrah, 20% Mourvèdre (average age of vines: 60 years, yields of  
35hl/ha). 15 days in tank then one year in oak.
10. **2007 RASTEAU-CDR VILLAGES** Domaine Bressy-Masson “Paul-Emile” £13.50  
60% Grenache (80 years old), 30% Syrah, 10% Mourvèdre  
50% destalked, 20 day fermentation, 12 months in oak barrels
11. **2006 CÔTES DU VENTOUX** Domaine des Anges £7.65  
70% Grenache, 25% Syrah, 5% Cinsault  
Partially destalked, varietal fermentations and ageing around 15 months prior to blending  
and bottling

- |     |  |        |
|-----|--|--------|
| 12. | <p><b>2006 CÔTES DU VENTOUX</b> Domaine des Anges “L’Archange”<br/> 75% Syrah, 25% Grenache<br/> Aged 10 months in one third new oak</p>   | £11.75 |
| 13. | <p><b>2006 SIGNARGUES-CDR VILLAGES</b> Domaine de la Charité “Cayenne”<br/> 60% Grenache, 30% Syrah, 10% Carignan</p>  | £11.50 |
| 14. | <p><b>2005 LIRAC</b> Domaine Grand Veneur “Clos des Sixte”<br/> 50% Grenache, 35% Syrah, 15% Mourvedre<br/> Traditional wine-making in stainless still vats. Crushed and destemmed grapes.<br/> Fermentation at 30 °C.</p> | £12.00 |
| 15. | <p><b>2004 CÔTES DU RHÔNE</b> Domaine de la Charité “Ombres”<br/> 100% Syrah<br/> 24 months in oak barrels</p>   | £15.75 |

Sweet wines

- |     |   |                                 |
|-----|---|---------------------------------|
| 16. | <p><b>2005 JURANÇON</b> Château de Jurque “Séduction” 100% Petit Manseng</p>  | £11.00<br>(50cl)                |
| 17. | <p><b>2008 MUSCAT DE BEAUMES-DE-VENISE</b> Domaine des Bernardins<br/> 100% Muscat à Petits Grains white (75%) and black (25%).</p> | £8.95 (37.5cl)<br>£15.95 (75cl) |

**Barton Coach House, The Street, Barton Mills, Suffolk IP28 6AA**  
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[www.bigredwine.co.uk](http://www.bigredwine.co.uk)



## .....your personal vineyard

Welcome to Bordeaux & Beyond, the gateway to your personal vineyard with a small, select range of great-tasting, interesting, and altogether different wines from France.

We offer:

- A focus on smaller producers of distinctive and characterful wines
- Our individual expertise, knowledge and enthusiasm for French wine
- Personal service and friendly advice on our select range

All of our wines are our personal selections and many have a distinctive story to tell - that of distinctive "terroirs", lovingly cultivated by generations of the same family, organic or bio-dynamic viticulture, grower champagnes or just smaller artisan vigneron making great tasting wines that are different. Most are wines produced in relatively small quantities that we have discovered and enjoyed on our travels around France. Often they are unavailable outside of France but we import directly and hence ensure quality and distinction at highly competitive prices. Bordeaux & Beyond is proud to be a boutique supplier, providing special wines that result from our own enjoyment of French wines, personal contact with passionate producers and pursuit of "le joie de vivre".

### **BORDEAUX.....**

**Sainte-Foye Bordeaux, Le Petit Champ des Treilles, Rouge 2006** £9.00

**Sainte-Foye Bordeaux, Champs des Treilles Vin Passion, Blanc 2008** £9.00

**Château Micalet, Cru Artisan Haut-Medoc 2001** £11.00

## **BORDEAUX.....**

**Lalande de Pomerol, Ch. des Moines 2004 £11.50**

**St. Émilion, La Rose Monturon 2007 £13.00**

**Pomerol, Ch l`Ombrière 2006 £14.75**

## **....BEYOND**

**Touraine Amboise, Dom. de la Perdrielle Blanc Sec 2002 £9.00**

**Chablis, 1er Cru Côte de Léchet, Christophe Camu 2008 £14.50**

**Champagne Domi Moreau Cuvée d`Argent NV £18.00**



## Champers Ltd

CHAMPERS offer Good Quality Champagne at Very Reasonable prices – and is the exclusive importer of Champagne du Mont Hauban. Champers also offers a comprehensive **Personal Label Champagne Service** to Corporate Clients for Events, Promotions, Launches, Opening Nights, staff and customer gifts, Awards and Sporting Events and to Private Clients for Social and special family events, - Weddings, Birthdays and Anniversaries

### **Exceptional Value half bottles**

Champagne half bottle prices start at £9.55 inc vat for Hachette recommended champagne Leclerc Mondet Mixed Cases are available, delivery is free for 36+ bottles or equivalent. Minimum order 12 bottles except by arrangement

#### **Wines offered at the Atlas will include:-**

<b>Champagne du Mont Hauban Sélection brut</b>	<b>£17.65</b>
<b>Champagne du Mont Hauban Rosé brut</b>	<b>£18.35</b>
<b>Champagne du Mont Hauban Cuvée Prestige brut</b>	<b>£19.95</b>
<b>Champagne Leclerc Mondet Vintage 2000 brut</b>	<b>£22.50</b>

**CHAMPERS LIMITED St Mary's House, Duke Street, Norwich NR3 1QA**  
tel: 01603 625783 e-mail: [henry@champers.net](mailto:henry@champers.net) internet: [www.champers.net](http://www.champers.net)

contact: Henry Speer



# FINGAL-ROCK

WINE SHIPPERS  
AND MERCHANTS

Fingal-Rock has been trading for over 20 years, and imports a wide range of reasonably priced burgundies from small, quality-conscious growers. There is a clue in the address of our website: [www.pinotnoir.co.uk](http://www.pinotnoir.co.uk)! We have now expanded our range and also ship from other regions in France, including the Loire and the Rhône, and will be showing some of these at the Atlas.

## White

- |   |               |
|---|---------------|
| <b>1. Jasnières “Cuvée Tradition” 2007 Domaine Bénédicte de Rycke</b>                               | <b>£11.95</b> |
| <b>2. Chablis 2007 Domaine Jean-Marie Naulin</b>  | <b>£9.95</b>  |
| <b>3. Santenay 2003 Domaine Claude Nouveau</b>  | <b>£10.97</b> |
| <b>4. Saint Romain “La Combe Bazin” 2007 Domaine Pascal Prunier</b>                                 | <b>£15.95</b> |
| <b>5. Saint Aubin 1er Cru Les Murgers des Dents de Chien 2006<br/>Domaine Jean-Charles Fornerot</b> | <b>£19.95</b> |

## **Reds**

<b>6. Chinon “Cuvée Prestige” 2008 Domaine Aubert-Monory</b>	<b>£8.95</b>
<b>7. Côtes du Rhône 2008 Domaine des Romarins</b>	<b>£7.95</b>
<b>8. Côtes du Rhône 2007 Domaine Saint Pierre d’Escarvaillac</b>	<b>£8.95</b>
<b>9. Côte de Nuits Villages “Les Chaillots” 2006 Domaine Gachot-Monot</b>	<b>£14.85</b>
<b>10. Monthélie “Les Crays” 2006 Domaine Pascal Prunier</b>	<b>£16.95</b>
<b>11. Volnay 1er Cru Les Mitans 2005 Domaine Bruno Fèvre</b>	<b>£22.50</b>
<b>12. Nuits Saint Georges “Aux Crots” 2006 Domaine Gachot-Monot</b>	<b>£26.00</b>

**64 Monnow Street, Monmouth, NP25 3EN Tel/Fax: 01600 712372**  
Website: [www.pinotnoir.co.uk](http://www.pinotnoir.co.uk) e-mail: [tom@pinotnoir.co.uk](mailto:tom@pinotnoir.co.uk)

Great Wine Online imports and distributes South African wines from our sister company, Rickety Bridge Winery, and other select boutique wineries in the Cape winelands. Our current wineries comprise Rickety Bridge, Babylon's Peak, Waverley Hills, South Hill Vineyards, Four Paws, Post House Cellar and Wines of Cape Town. Regions covered include: Franschhoek, Stellenbosch, Swartland, and Elgin.

## Whites

1. **Rickety Bridge Chardonnay 2006 - £9.45**  
**Origin: Franschhoek, South Africa Alcohol: 14%**
  
2. **Rickety Bridge Semillon 2005 - £9.45**  
**Origin: Franschhoek, South Africa Alcohol: 13%**
  
3. **Rickety Bridge Sauvignon Blanc 2009 - £10.45**  
**Origin: Western Cape, South Africa Alcohol: 13.5%**
  
4. **Babylon's Peak Viognier 2007 - £10.95**  
**Origin: Swartland, South Africa Alcohol: 14.5%**
  
5. **Rickety Bridge Natural Swet Chenin Blanc 2007 - £10.95**  
**Origin: Coastal Region, South Africa Alcohol: 12%**

## **Red**

6. **Bushman's Creek Cabernet Sauvignon/Merlot 2007 - £6.95**  
**Origin: Western Cape, South Africa Alcohol: 13.5%**
  
7. **Rickety Bridge Pinotage 2008 - £10.95**  
**Origin: Western Cape, South Africa Alcohol: 13.5%**
  
8. **Four Paws Pablo 2006 - £11.95**  
**Origin: Western Cape, South Africa Alcohol: 14.5%**
  
9. **Rickety Bridge The Foundation Stone 2008 - £11.95**  
**Origin: Coastal Region, South Africa Alcohol: 14.5%**

## **Rosé**

10. **Rickety Bridge Rosé 2009 - £8.45**  
**Origin: Coastal Region, South Africa Alcohol: 13%**

**Trevor Mayor Great Wine UK Ltd**  
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### **Georgian wines - a blend of colourful history and modern quality**

Modern grape varieties are descended from vines indigenous to the Caucasus region. Archeologists tell us that wine-making was already well established in what is now Georgia by 5000 BC. With 7000 years to perfect their art, Georgian wine-makers brew a wide range of distinctive wines, red and white, dry and sweet, from indigenous grape varieties such as Saperavi, Rkatsiteli and Mtsvane. For many years these were unobtainable in the West, as Georgia lay behind the iron curtain within the Soviet Union. Now this has all changed, and Gaumarjos Limited is proud to introduce these outstanding Georgian wines to the UK.

Note that Saperavi makes red wines, the others shown are white.

	<b>Wine</b>	<b>Winery</b>	<b>Grape</b>	<b>RRP</b>
1	Saperavi	Telavi Wine Cellar	Saperavi	£8.71
2	Kondoli saperavi	Telavi Wine Cellar	Saperavi	£11.34
3	Saperavi unfiltered	Teliani Valley	Saperavi	£17.58
4	Satrapezo Saperavi (Amphora made)	Telavi Wine Cellar	Saperavi	£19.88
5	Saperavi Rose	Telavi Wine Cellar	Saperavi	£8.87

6	Khvanchkara Semi sweet	Telavi Wine Cellar	Mujuretuli Aleksandrouli	£13.47
7	Mtsvane	Telavi Wine Cellar	Mtsvane	£8.05
8	Kondoli Mtsvane	Telavi Wine Cellar	Rkatsiteli Mtsvane	£9.36
9	Rkatsiteli	Tbilvino	Rkatsiteli	£9.36
10	Tsolikouri	Teliani Valley	Tsolikouri	£9.69
11	Tsinandali Special Reserve	Tbilvino	Rkatsiteli Mtsvane	£19.55
12	Classic Brut	Bagrationi 1882	Chinuri, Tsitska, Mtsvane	£11.17



## Hyde Park Wines – Sticky Wines, Wine for Spice, Veg Wines

**Sticky Wines** specialises in sticky sweet and fortified wines from Bracing Manzanillas Finas, Glorious Olorosos, Gloopy PXs to Marmaladey Moscatels from Andalucia; Moreish Maurys from Rousillon, Luscious Layon from The Loire to Sinful Vin Santos from Tuscany and more to come all in small formats only - 37.5cl or 50cl.

**Wine for Spice** is a refreshing semi-sparkling range to drink with curries and spicy food

**Veg Wines** provides a range of wines suitable for Vegans and Vegetarians free from all animal and fish products.

Sticky Wines, Wine for Spice and Veg Wines are trading names of Hyde Park Wines Limited.

### Sticky Wines - [stickywines.co.uk](http://stickywines.co.uk)

- |   |  |        |
|---|--|--------|
| 1 | M. Fina, 12 years min (+9 Solera) Gonzalez Palacios, Lebrija, Spain 15% 37.5cl | £7.95  |
| 2 | Oloroso 30 years min Gonzalez Palacios, Lebrija, Spain 18% 37.5cl              | £12.95 |
| 3 | Moscatel NV Gonzalez Palacios, Lebrija, Spain 15% 37.5cl                       | £5.95  |
| 4 | Vino de Pasas NV, Gonzalez Palacios, Lebrija, Spain 15% 37.5cl                 | £5.95  |
| 5 | Moscatel Tres Leones NV, Malaga Virgen, Malaga, Spain 14.5% 50cl               | £10.95 |

- |          |   |               |
|----------|---|---------------|
| <b>6</b> | <b>Moscatel Naranja, Malaga Virgen NV, Malaga, Spain 15% 50cl</b>                 | <b>£9.95</b>  |
| <b>7</b> | <b>Moscatel Reserva de la Familia NV, Malaga Virgen, Malaga, Spain 14.5% 50cl</b> | <b>£13.95</b> |
| <b>8</b> | <b>PX 5 years min (+16 Solera) Bodegas Navarro, Montilla, Spain 15% 50cl</b>      | <b>£12.95</b> |
| <b>9</b> | <b>PX 25 years min (+16 Solera) Bodegas Navarro, Montilla, Spain 15% 50cl</b>     | <b>£23.95</b> |

**Wine for Spice - wineforspice.com**

- |           |  |              |
|-----------|--|--------------|
| <b>10</b> | <b>Wine for Spice, Viceroy White NV, semi-sparkling Spain 11.5% 75cl</b> | <b>£6.95</b> |
| <b>11</b> | <b>Wine for Spice, Raja Rosé NV, semi-sparkling Spain 12.5% 75cl</b>     | <b>£6.95</b> |
| <b>12</b> | <b>Wine for Spice, Rani Gold NV, semi-sparkling Spain 11.5% 75cl</b>     | <b>£6.95</b> |

**Veg Wines – vegwines.co.uk**

- |           |  |              |
|-----------|--|--------------|
| <b>13</b> | <b>Marina Alta 2009, Moscatel, Bocopa, DO Alicante, Spain 11.0% 75cl</b>                                     | <b>£7.95</b> |
| <b>14</b> | <b>Alcanta de Mediterraneo, 2005, Tempranillo/Monastrell, Crianza, Bocopa, DO Alicante, Spain 13.0% 75cl</b> | <b>£7.95</b> |

**Contact: Warren EDWARDES**  
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**Merry Widows is small company specialising in Austrian Wine. We have a carefully selected range including superb everyday drinking wines to other more high quality wines that have won numerous awards at the IWC and Decanter World Wine Awards.**

A few of our wines are available in different sizes - the standard 750ml, a 500ml bottle and a 250ml crown closure bottle. The smaller size was chosen to provide good quality wine for a single serving in the evening, for picnic hampers and gifts. The middle size is perfect for two people over lunch or for dinner where you may wish to enjoy wines of different styles.

We import wine from two very talented and enthusiastic winemakers, Heinrich Hartl from the Thermenregion and Bernd Heiling from the Burgenland. Both winemakers are in their early thirties and work on vineyards that have been in the family for 5 generations. They also, coincidentally, both use sustainable methods when it comes to managing their land and vines. We are based in London and can deliver all over the country.

No	Wine	Price	Notes
1	<b>Muskat Ottonel 2007 (Heiling)</b> <b>Silver – IWC 2009</b>	<b>£10.00</b>	
2	<b>Cuvee II 2007 (Heiling)</b> (Grüner Veltliner, Welschreisling, Sauvignon Blanc & Chardonnay)	<b>£4.00</b> 250ml <b>£7.00</b> 500ml <b>£9.00</b> 750ml	
3	<b>Pinot Noir Rose 2007 (Heiling)</b>	<b>£4.00</b> 250ml <b>£7.00</b> 500ml <b>£9.00</b> 750ml	
4	<b>Samling 88 2007 (Heiling)</b> <b>Bronze – IWC 2009</b>	<b>£8.00</b> 500ml <b>£11.00</b> 750ml	

5	<b>Zweigelt 2006 (Hartl)</b>	£4.00 250ml £7.00 500ml £9.00 750ml
6	<b>Pinot Noir Classic 2007 (Hartl)</b> <b>Silver – IWC 2009 Bronze – DWWA 2009</b>	£14.50
7	<b>St Laurent Classic 2007 (Hartl)</b> <b>Trophy – IWC 2009 Silver - DWWA 2009</b>	£14.50
8	<b>Pinot Noir Reserve 2006 (Hartl)</b> <b>Bronze – DWWA 2009</b>	£21.50
9	<b>St Laurent Reserve 2006 (Hartl)</b>	£21.50
10	<b>Samling Dessert Wine tba (Heiling)</b> <b>Trophy – DWWA 2009 Gold – IWC 2009</b>	£19.00

merrywidowswine.com

# ***Nick Dobson Wines***

Wokingham-based Nick Dobson Wines is a specialist mail-order merchant that has become known principally as the leading UK retailer of Swiss wines, as well as having leading ranges of Austrian and Beaujolais wines. A particular strength is our excellent range of Austrian dessert wines. However, we also have wines from small growers in Germany, Portugal, and Alto Adige in northern Italy amongst others.

## **Whites**

- |          |   |               |
|----------|---|---------------|
| <b>1</b> | <b>Grüner Veltliner Selection 2008</b><br><b>Weingut Erich Altenriederer, Traismauer/Wagram</b><br><b>(Traisental, Austria)</b>       | <b>£8.95</b>  |
| <b>2</b> | <b>Sauvignon Blanc "Voglar" 2007</b><br><b>Peter Dipoli Egna (Alto Adige, Italy)</b>  | <b>£19.36</b> |
| <b>3</b> | <b>Pont des Soupirs Blanc (Viognier) 2007</b><br><b>Roger Burgdorfer, Domaine du Paradis, Satigny</b><br><b>(Geneva, Switzerland)</b> | <b>£20.54</b> |

## **Rosé**

- |          |   |               |
|----------|---|---------------|
| <b>4</b> | <b>Blaifränkisch Rosé 2008</b><br><b>Weingut Günter &amp; Regina Triebaumer, Rust</b><br><b>(Burgenland, Austria)</b>   | <b>£10.16</b> |
| <b>5</b> | <b>Rosé QbA Halbtrocken Mosel (blend Dornfelder/Pinot Noir)</b><br><b>Weingut Kollmar-Lex, Thörnich/Mosel (Germany)</b> | <b>£9.95</b>  |

## **Reds**

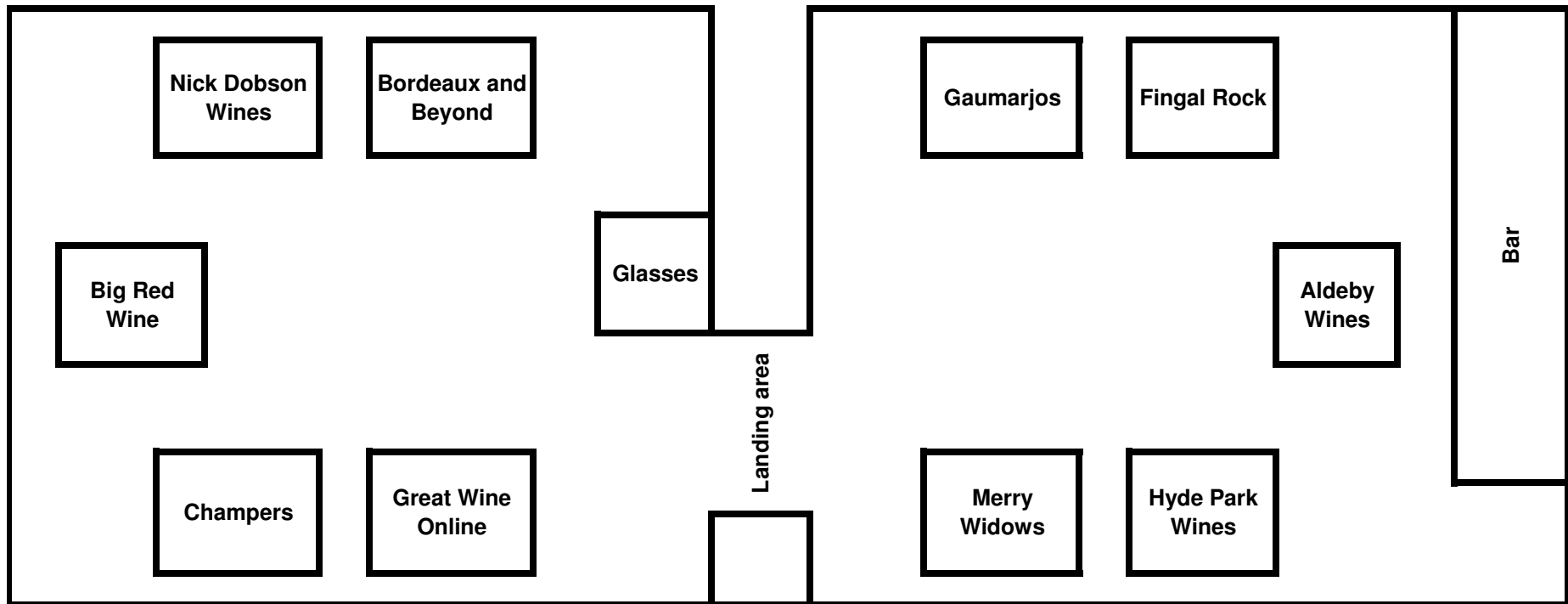
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| <b>6</b> | <b>Dornfelder Trocken 2009</b><br><b>Weingut Kollmar-Lex, Thörnich/Mosel (Germany)</b> | <b>£10.95</b> |
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| 7  | <b>Tinto Reserva 2006</b><br><b>Quinta dos Avidagos, Santa Marta de Penaguião, Douro (Portugal)</b>   | £12.31 |
| 8  | <b>Zweigelt 2006</b><br><b>Weingut Erich Altenriederer, Traismauer/Wagram</b><br><b>(Traisental, Austria) <i>Selected for Oz Clarke's 250 Best Wines 2010</i></b> | £10.16 |
| 9  | <b>Blaufränkisch 2008</b><br><b>Weingut Günter &amp; Regina Triebaumer, Rust</b><br><b>(Burgenland, Austria)</b>  | £11.19 |
| 10 | <b>St. Laurent 2007</b><br><b>Erich Sattler Weinbau Sattler, Tadtén</b><br><b>(Burgenland, Austria)</b>   | £12.21 |
| 11 | <b>Milla 2004</b><br><b>Gert Pomella Weingut Milla, Kurtatsch (Alto Adige, Italy)</b><br><i>55% Merlot/35% Cabernet Franc/10% Cabernet Sauvignon</i>              | £25.29 |

**Dessert Wine**

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| 12 | <b>Trockenbeerenauslese 2005 37.5cl Welschriesling</b><br><b>Josef Lentsch Podersdorf/See (Burgenland, Austria)</b> | £25.54 |
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