

The Wine Press



Heaton Wines Ltd
Independent Wine Merchant



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Please pass on to friends, family and colleagues

3rd July 2010

Why is the 2009 vintage so interesting?

As a result of our Burgundy trip just after Easter and the need to stock up for the Romsey Wine & Food Festival, our shelves are now bursting with a number of new wines. Amongst these are our first 2009 vintages. This vintage is interesting for two reasons. First, it is the vintage from which the new EU wine classification must be applied. This classification is designed to make Europe more competitive with the New World at the lower end of the market. Out goes "Vin de Table" and "Vin de Pays"; in comes "Vin de France" and "Indication Géographique Protégée" (IGP), respectfully. "Appellation d'Origine Contrôlée" (AOC) is replaced with "Appellation d'Origine Protégée" (AOP) *except that* they can continue to use AOC! Similar changes apply to other EU countries. It will not make very much difference to our wines. The only impact so far is that "Vin de Pays de Côtes de Gascogne" has become "Côtes de Gascogne IGP".

The other interesting thing about the 2009's is the quality. I am sure we shall come across examples of bad 2009 wines; but luckily not yet!. Take, for example (but not literally) our Sancerre - tastes everything a Sancerre should be (dry, crisp, even flinty) but it has something else; something I call magic.

Thank you

Thank you to everybody that supported us at the Romsey Wine & Food Festival and for helping make it and the Baddest Blues Band (Ever!) concert the night before such a great success.

Paul Jenkins

Bastille Day Gastronomic Wine Tasting



Wednesday 14th July 2010

at

Berties Restaurant, Romsey

Menu	
Selection of canapés	Champagne
Crab and fennel soup with a herb oil	Savennières + Crozes-Hermitage Blanc
Coq au Vin with Dauphinoise potatoes, smoked hock & tarragon roulade and candied root vegetable	Chiroubles + Aloxe-Corton 1er Cru
Warm savoury Roquefort & red onion rarebit	Châteauneuf-du-Pape Blanc
Trio of lemon desserts	Coteaux du Layon
Coffee & petits fours	Cognac

Subject to availability

Tickets: £47.50 each
(compris)

Tickets are available from
the shop or order online at
www.mywinemerchant.co.uk

The food in the Bastille was probably not Paris's best but this is a unique chance to celebrate the liberation of the Bastille by tasting an interesting range of French wines in the context of which they are best suited – with fine food. The event combines the best of Berties, which is providing the fine food and convivial ambiance, and the raison d'être of Heaton Wines that is providing individual wines of character.

Book Event tickets here on

www.mywinemerchant.co.uk

*Also use this site to order wine for collection from the shop
or for delivery*



Producer profile

Domaine Gille

Region: Bourgogne, Côte de Nuits

Place: Comblanchien

The estate, which comprises 9 hectares, has been handed down from father to son for more than 7 generations. It is a family business. Some pieces of the vineyard were the property of Henry Gille born in 1756.

The Gille family has lived in Comblanchien continually since 1570. It is the only family from the XVI century still present in this village.

The estate was passed down from father to son but the size of the property has changed through acquisition, sales, inheritances and marriages.

The estate as it exists today was built by Vivant Gille (1877 - 1938), grand-father of Pierre, the current owner. It is characterized by very old vineyards. Some of them are more than 100 years old. The soil is composed of clay and lime-stone from the Jurassic period.

The harvest is gathered by hand and the wine-making of the prestigious vineyards is made in renovated old wood vats

Productivity is low, less than 40 hl per hectare which allows a constant quality to be maintained.

Over the past three generations a sort of tradition has crept into the winemakers' family. Henry Gille (father of Pierre) was a fighter pilot in the French Air Force before taking over the estate from his father; Pierre Gille was an airline pilot with Air France for 30 years before returning to the property; Matthieu Gille, his son, who will continue the family wine tradition, is a private pilot.



Pierre Gille

New arrivals

As indicated above, our shelves are bursting with new delights. The range is wide – from crispy Loires to luscious Burgundies. Here is a flavour of some of the wines that are new...



Burgundy

Domaine Gill : Luscious village and 1er Cru Côte de Nuits
Lignier-Michelot : Village & 1^{er} Cru Côte de Nuits and a little bit of Grand Cru Clos de la Roche 2000
Domaine Odoul-Coquard : 1^{er} Cru Côte de Nuits, a Grand Cru Clos de Vougeot and an absolutely stunning Charmes-Chambertin Grand Cru
Domaine Buffet : A very interesting selection of 1^{er} Cru Volnays from 4 different vineyards
Domaine Billard-Gonnet: Three Pommards
Domaine Demangeot : A lovely easy drinking Hautes Côtes de Beaune, A Santenay and a Crémant
Domaine Fourrey : Their lovely Chablis and a Côte de Lechet 1er Cru

Bordeaux

Château Tertre de Leyle: A lovely Bordeaux Rosé
Château Saint-Ignan : A Crémant, a Bordeaux Blanc and a Bordeaux Supérieur

Rhône

We have new stocks of Bressy-Masson's range and Domaine du Pourra's Séguret. **2009s**

Sancerre
 Pouilly Fumé
 Menetou-Salon
 Côtes de Gascogne
 Muscadet

Events

Date	Event	Venue	Tickets
Wednesday 14 th July	Bastille Day Gastronomic Tasting	Berties Restaurant, Romsey	£47.50
Saturday 10 th July 12:00 – 4:00pm	Shop Tasting – 2009s	The shop	Free – just turn up
Saturday 17 th July 12:00 – 4:00pm	Shop Tasting – Burgundy	The shop	Free – just turn up
Saturday 24 th July 12:00 – 4:00pm	Shop Tasting – Quaffing Wines	The shop	Free – just turn up
Saturday 31 st July 12:00 – 4:00pm	Shop Tasting – Something old; something new	The shop	Free – just turn up
Thursday 16 th September 7:30pm	Discovery Tasting - Producer Tasting – Stéphanie Fillon of Vignobles Alain Château (St-Émilion & Anjou)	King John's House	£10 redeemable against any order taken on the night for 6 or more bottles or of value of at least £40
Thursday 14 th October 7:30pm	Discovery Tasting - Les Femmes des Vignes	King John's House	£10 redeemable against any order taken on the night for 6 or more bottles or of value of at least £40
Thursday 18 th November 7:30pm	Discovery Tasting - Côte de Nuits	King John's House	Details to follow

The goujons need something quite crispy dry. A Muscadet or Picpoul de Pinet is an option. At the moment, I would go with a Pouilly Fumé

Recipe Special fish goujons

Very simple and delicious.

For 4-6 People

- 3 Fillets of haddock (*It is better that they should not be skinned. The skin add flavour and helps prevent the goujons from breaking up*)
- 2 Cloves garlic
- 1 Lemon
- 1 Egg
- Dried breadcrumbs
- Olive oil
- Cayenne

- Cut the fillets across into ½ inch wide strips. Marinate them for ½ hour in the crushed garlic and juice from ½ of the lemon
- Pat the fish dry with kitchen towel
- Egg & breadcrumb the fish
- Heat the oil in a frying pan until just smoking and fry the goujons for about 2 mins, turning over once.
- Put on plates, sprinkle sparingly with cayenne and serve with wedges of lemon

Other varieties of fish can be used (plaice, cod) but it is best with haddock.



Pouilly Fumé, Cédric Bardin, 2009

Bin: 4142

£11.25

As a less-conventional choice, try a Manzanilla Sherry



San León Manzanilla Reserva de Familia, Hros. De Argüeso S.A.

Bin: 4127

£12.50