

The Wine Press



H Heaton Wines Ltd
Independent Wine Merchant



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Please pass on to friends, family and colleagues

7th February 2012

Volume or quality – you don't get both

A customer told me the other day that he sometimes found very nice wine in a particular supermarket (Oops, there goes that new year's resolution again – see *January's edition of The Wine Press*). The trouble is that by the time he discovered it was nice, the supermarket had run out and no more was to be had. Far be it for me to lavish praise on any supermarket, but I suppose it is quite admirable that they should sometimes stock a wine that is outside their usual mix.

What I suspect is happening here is that the exceptionally nice wine is made in small quantities by a small producer; as opposed to the majority of supermarket wines which are bulk produced (they have to be otherwise the supermarket will run out) and because it was made in small quantities it did run out. This problem not only applies to supermarkets but also to chains. With a few shops, chains can cope with the issue of (small) scale but as they grow and open more shops they need larger-volume production and they get lower quality.

All this presents a dilemma for the wine drinker. Do you go for wines that are available with no variation year in - year out or do you go for more interesting wines that will inevitably run out and be unavailable when you next want to buy some? For me, the latter is the obvious choice. Very frustrating when one's favourite wine does run out BUT don't forget that there are probably new wines coming along and they will excite you as much as your old favourite.

Paul Jenkins

Our Winter Sale continues...

...but with some changes

As from Wednesday, 8th February there will continue to be **25%** off all existing stocks of wine, Cognac, Armagnac, Calvados, a selection of other aperitifs and digestifs glassware & silverware. Some selected wines will attract even greater discounts.

What's in the sale?	What's NOT in the sale
Existing stocks of...	Beer
Wine	Cider
Pineau des Charentes	Other spirits
Floc de Gascogne	Other aperitifs
Pommeau	Cigars
Cognac	New stocks of...
Armagnac	Anything
Calvados	
Eaux de Vie d'Alsace	
Glassware*	

* See below

All items can be ordered on...

www.MyWineMerchant.co.uk

however, discounts may be different from those in the shop.

The sale will not apply to delivery, tickets, CDs, pictures, cards and any other items sold on behalf of other people.

The sale will continue until its objectives have been met.

Points Scheme Please note that for the period of the sale that Partners In Wine Points Scheme will be frozen. Your existing points will be preserved but no new points can be earned or spent while the sale is on.

Special offer on red & white wine classes

We are currently offering a staggering **50% off** Red & White wine glasses.

Heaton Wines

Winter Sale

at least **25%**

off most wine & many other products
Started Thursday 19th January

Wine glasses

Special offer

50% off

Red Wine Glass

White Wine Glass

~~£4.35~~ £2.17

2661

~~£3.85~~ £1.95

2662

Discovery wine tasting

Reminder – tickets are going

Accounting for taste

Explore how price affects quality

Taste & compare in pairs

2 sparkling wines – 4 white wines - 4 red wines

Taste everyday wines + wines for special occasions

Taste wine you may not have tasted before

Suitable for the novice & the more experienced wine taster

Thursday 23rd February 2012

7:30pm

King John's House, Romsey

Tickets: £10

... which is redeemable against any order taken on the night that is for 6 bottles or more OR worth more than £40

Tickets are available from the shop or order online at

<http://www.mywinemerchant.co.uk/tickets-for-tastings-events.html>



Book Tasting and other tickets here on

www.MyWineMerchant.co.uk

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



Wine tip

Made Wines

Some of our most popular "wines" are what the Customs authorities describe as "**Made Wines**". What are they? What are they like? Here is a quick tutorial.

Essentially they are made from a blend of grape juice and spirit distilled from grapes grown in the same area as those providing the juice. Unlike Sherry and Vin Doux Naturel, no fermentation occurs. The spirit may be a brandy or a Marc (that is similar to Italian grappa).

Here is a list of some of them, their place of origin and the spirit used to make them



Name	Origin	The Spirit
Pineau des Charentes	Charentes (West France)	Cognac
Floc de Gascogne	Gascony	Armagnac
Ratafia (<i>pronounced by emphasising the second "a" rather than the "i" – it is not a biscuit</i>)	Champagne or Bourgogne	Marc de Champagne Marc de Bourgogne

Similar, but made from apples rather than grapes

Pommeau	Normandy	Calvados
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What are they like and what are they for?

They are sweet, but give off some of the aromas and exuberance of the constituent spirit. Like other sweet wines, they are drunk...

1. With foie gras
2. As an apéritif
3. With cheese (goats)
4. With dessert.

Recipe

Faison en papillotes Pheasant in paper cases

Although the pheasant shooting season has finished (Can Spring be far away? Well, probably!), you can still find pheasants. Here is a recipe that has more flavour than you can possibly imagine. It is wonderful.

Ingredients	
2 rashers	Bacon
2 tbs	Butter - melted
	Pepper
1	Pheasant
	Salt
4 tbs	Wine - white
	<ul style="list-style-type: none"> • Roast a small young bird on its side for 17 to 20 minutes in a hot oven. Turn round two or three times and baste very liberally with butter. • Meanwhile prepare the papillotes large enough so that each can take half the pheasant. Butter the inside of the paper copiously. • Halve the pheasant lengthways. Lay each piece in the middle of one half of the buttered papers. Season lightly with salt, pepper and a few drops of white wine and pour over all the butter and juices from the roasting pan. Lay a slice of bacon over each half-pheasant, fold over the paper, then twist down the edges all round so that no juices can escape. Put the papillotes on a baking sheet and let them cook 12 to 15 minutes in a moderate oven. • Serve as they are, so that each person unfolds his own half-pheasant in its buttery juice.

... and to drink

With game I like Chinon...

Chinon Les Chiens-Chiens, Domaine de la Noblaie, 2008

Source: Loire, Touraine, Chinon

Cépage: Cabernet Franc 100%

Notes: It smells of blackberries, sandalwood and black olives. On the palate, we feel black fruits aromas and spices. Tannins are smooth and elegant.

Drink with game, pork, lamb, veal and cheeses.



Bin 4738

Price: £13.30

Alternatively a Claret. This recipe will do justice to a really good claret...

Château Monbrison, 1996

Source: Bordeaux, Haut-Médoc, Margaux

Cépage: Cabernet Franc 15%; Cabernet Sauvignon 50%; Merlot 30%; Petit Verdot 5%

Notes: An excellent wine with sumptuous oaky aromas and tremendous vigour. A lively peppery finish.



Bin 4830

Price: £25.00

Good food deserves good wine

Future events

Date	Event	Venue	Tickets
Thurs 19 Jan	Winter Sale started	The shop & Internet	n/a
Sat 11 Feb	Shop tasting – Love potions	The shop	Free, just turn up
Sat 18 Feb	Shop tasting – Easy wines	The shop	Free, just turn up
Thurs 23 Feb	Discovery Tasting – Accounting for taste	King John's House, Romsey	£10 (which is redeemable against any order taken on the night that is for 6 bottles or more OR worth more than £40)
Sat 25 Feb	Shop tasting – Power wines	The shop	Free, just turn up