

Noble Rot

The Martinez Wines Newsletter



SUMMER ISSUE

RUNNER UP IWSC NATIONAL INDEPENDENT RETAILER 2010

2 bottles
for £10

Mix & Match
from a choice
of Whites,
Reds & Rosé

hazy days of Summer

The 'New Look' Martinez...we hardly know ourselves, what with the Wine Bar in the cellar flourishing over these last 12 months with Music Nights, Wine Tastings and our monthly Sipping Society; plus our new outside terrace has really come into its own with the warmer weather recently but just wait...coming soon is our 'New Look' website with all the same detailed information on our wines as before but with an all singing, all dancing 'Shopping Cart' so you can order wines in the comfort of your own home.

We already despatch wines nationwide at competitive rates but we have negotiated even better rates, savings that we will pass onto you, our customers...and, of course, there is still free delivery locally for cases of 12 wines which you can mix and match to your hearts content. So, watch this space...

www.martinez.co.uk



UP & COMING EVENTS

'Buskers Nights'

A regular event on the last Wednesday of every month. Between 8pm-10pm **Want to perform?** Book your performance slot now by ringing 01943 600000

'Sipping Society'

Now held on 2nd Monday of every month. A regular event, held between 7.30pm - 9.30pm on the 2nd Monday of every month. £10.00 per person.

A fun, informative evening - places are limited so call **01943 600000** to reserve your place

September - Bordeaux Dinner @ Le Claret Restaurant, Harrogate. Bookings: 01423 562468

Late Sept/Oct - Larry McKenna of Escarpment Wines, New Zealand at Monkman's Restaurant - Dates to be confirmed

Wednesday 2nd November - Niepoort Dinner @ The Box Tree

'BUSK-Factor!' Week

Tuesday 16 August thru to Saturday 20 August from 8pm-10pm...chance to win £100 First Prize & Trophy or £50 Second Prize

The heats will be held on Tuesday, Wednesday, Thursday and Friday nights with the Grand Final taking place on **Saturday 20th August**. Each evening there will be a series of short performances including many forms of entertainment; singing, playing an instrument, poetry readings, mime, dance, comedy etc.

All performances will be judged by the audience with the top two performers from each heat going through to the Grand Final with a chance to win **£100 First Prize & Trophy or £50 Second Prize**. So, come along, join in the judging and if you like what you see then simply throw some cash into the performer's hat.

Want to perform? Book your performance slot now by ringing 01943 600000



Summer

Drinking Recommendations



STOP PRESS: Las Corazas Macebeo is shortlisted for Oz Clarke's '250 Best Wines 2012' book!

£4.99 or
£4.50 when
you buy 3
bottles

New selection of wines from 'Vignobles et Terroirs de France'

At Martinez Wines we are always on the lookout for good quality, well-made wines at a value for money price...family and friends often bring samples back from their jaunts.

Jonathan's mum discovered the Muscadet (see below) which sat in the office gathering dust until one gloomy Friday afternoon we decided to 'give it a go'...it turned out to very good indeed so we investigated further. It is made by Château La Berriere who are part of a group of 12 small producers from various regions of France who are 'United by Passion'. They have formed an export group under the name 'Vignobles et Terroirs de France' and after tasting a selection of their wines in the Wine Bar we highly recommend the following for your summer parties; barbecues; al fresco dinners:

Château La Berriere Muscadet Sevre et Maine Sur Lie AOC 2010 £8.49

A producer of high quality Muscadet since 1737, made from Melon de Bourgogne grapes and aged on lees giving flavours of almond blossom, honey and nuts on a crisp, mineral finish.

Michel Dietrich Gewürztraminer, Vin d'Alsace AOC 2009 £11.99

Situated on the legendary Alsace wine route in the medieval town of Dambach la Ville. Aged on fine lees and fermented using local wild yeast this wine has aromas of lychees on the nose and is heady and fruity on the palate.

Vignoble Gibault 'Méthode Traditionnelle' Brut, Touraine AOC, Loire Valley £10.99

With its thread of fine long lasting bubbles, this lively wine has a fruity nose and grilled almond aromas. Lightly sparkling and elegant on the palate.

Vignoble Gibault Cabernet Rouge, Touraine AOC 2009, Loire Valley £8.99

Harmonious scents of peppers and violets. Supple entry on the palate with nice length and a slightly spicy finish.

Vignoble Gibault Malbec, Touraine AOC 2008, Loire Valley £8.99

With its dark fruit, predominantly blackberry scents and its aromas of spices, this wine is well balanced on the palate and has a warm, refined finish.

Château Perron La Gourdine, Bordeaux AOC 2009 £7.99

Made from Cabernet Sauvignon 50% and Merlot 50% it has a rich, ruby colour with black cherries and vanilla enhanced by dark, black berried fruits with hints of spice and toffee on a firm, well balanced structure. Excellent value Bordeaux.

This wine has been requested for tasting by Jane Macquitty for the Times Top 100!

Château Des Monges 'Reserve de l'Abbaye', La Clape AOC 2008, Languedoc £11.99

Located near Narbonne, this ancient Château dates from Gallo-Roman times and in 1204 a rare Cistercian Abbaye for women was founded. The wine has intense flavours of black fruits and spice with oak, cassis, coffee and chopped truffles.

Other Martinez imports from 'Vignobles et Terroirs de France' include:

Château de Caladroy Muscat de Rivesaltes AOC 2010 £12.99

Méry et Fils Pineau des Charentes Blanc AOC £11.99

Discounts are available – **5% for 6 bottles or 10% if over £150 spent**

Many thanks...



to all our customers who attended our Wine Extravaganza in March with your help we raised **£1230.00** for 'Save The Children'



Jonathan Cocker, Martinez Wines and Jane Estevez Save the Children local coordinator

We're all going on our Summer holidays...

Bordeaux Trips

Fancy staying in a Château on a wine estate in the Medoc?

Martinez Wines are pleased to announce 3 night Mini-Breaks to Château Rousseau de Sipian in the Medoc, Bordeaux...**£1,540 for 2 people** (sharing double/twin room)

Please note: Price does not include flights to Bordeaux from the UK

Your hosts will be the owners Christopher and Jacqui Racey – who have lovingly restored the Chateau built in 1850 and the estate over the last 10 years.

Package Includes:

- ✓ Transfers from/to Bordeaux Airport.
- ✓ All meals including wines and soft drinks (except for lunch in Bordeaux city);
- ✓ Accommodation in Double En-Suite Rooms (additional single bed to create Twin Room on request);
- ✓ Gala Dinner with Champagne reception and premium wines on final night;
- ✓ Day tours to Bordeaux City and to St. Emilion including visit to a classified growth wine estate;
- ✓ Visit and tasting at Château Rousseau de Sipian's own winery.

Dates:

- Sat 17th September 2011 (depart from Luton, Liverpool or London Gatwick) to Tue 20th September 2011.
- Thur 29th September 2011 (depart from Luton or London Gatwick) to Sun 2nd October 2011.

Price: **£1540 per couple (sharing double/twin room)**

P.S. If you haven't already tried their wines then call in to the shop/wine bar and join the ranks of loyal supporters for these exceptional Medoc wines

Places are limited so if you are interested please call 01943 600000



If not Bordeaux then how about Tuscany in October?

A Southern Taste of Tuscany – A week of wine and culture. 15th – 22nd October 2011, Cecina, Tuscany £699 per person, Dinner, Bed and Breakfast

Your hosts will be wine expert Suzanne Lock and Bill Oswald of 'Advantage Ltd' based at Cecina, on the Etruscan coast, ideally placed for wine visits to the Southern Tuscan regions of Bolgheri (first Super Tuscan), Suvereto, and Chianti Colli Senesi. Visits to Sienna and San Gimignano with an optional ferry trip to the Isle of Elba. Staying at the 3* Hotel Tornese, or similar.

Package Includes:

- ✓ Return flights from Leeds to Pisa (Jet2)
- ✓ 7 nights dinner, bed and breakfast (Single Supplement £70)
- ✓ 4 days with wine visits; 2 free days
- ✓ Wine Guide and Tour Guide

Not Included:

Lunches; Travel Insurance (Advantage Ltd. insist on this); Optional trip to Elba

Contact Suzanne Lock on 0191 2532979 or Bill Oswald 0191 2582259 for further details.

ABTA/ATOL Registered Travel Agents used for bookings of flights and accommodation

...and the search goes on'

by John Trobridge



A whirlwind trip to Burgundy and Beaujolais involved spending 55 hours over 3 days travelling, tasting, visiting vineyards and eating, of course.

The main tasting was held in the old Abbey in Tournus in Maconnais. Over 300 wines from 20 small producers were tasted. These producers have formed a Marketing Co-operative called 'Bourgogne de Vigne en Verre' and they celebrated their 30th anniversary as a group with a grand Gala Dinner...which of course, I had to attend!

The wines were predominantly 2009's but with some earlier vintages included as well. The general opinion seemed to be that the 2009 vintage was 'easier, more developed, being

fruitier with good acidity' than the 2008. It was good to taste the new vintages from some favourite producers; Domaine Georges Lignier, Domaine Jean Chauvenet, Chateau de la Saule and Domaine Meix-Foulot.

Although the visit was primarily to attend the Abbey tasting and to meet the producers/winemakers; it is impossible to travel to a wine region without making a few vineyard visits. So we crammed in visits to a Beaujolais producer in Morgon (Domaine des Roches du Py; which reminded me that the Gamay vines are actually "bush vines") before driving round Beaujolais to see how many of the Cru villages we could find (6 out of 10) on our way to Pouilly Fuisse. Here, we met two brothers, Christoff and Franck Perraton of Domaine Perraton, who welcomed

us to our final tasting of the visit. They took us through 15 of their wines and you can tell they really appreciate our interest when they honour us with the next to last bottle of their first vintage – Domaine Perraton Macon Loche 2004. A stunning wine and a fitting end to a tiring but extremely enjoyable visit. As to my stars of the visit. You will have to wait until the autumn. However, we have the following in stock:

Perraton Freres MACON-LOCHE 2007	£12.75
Chateau de la Saule MONTAGNY 1er Cru 2008	£15.99
Domaine Edmond Cornu CHOREY-LES-BEAUNE 2007	£19.99
Domaine Meix Foulot MERCUREY 2006	£19.99

Niepoort – he's back...

A Legend in his own Lunch-time! Lunch with Dirk Niepoort by John Trobridge

Having drunk Dirk's ports over many years (with some 1997 and 2000 vintage ports resting in my cellar), an invitation to have lunch with the great master at the renowned Northcote Manor near Blackburn was too great to turn down. Dirk really is a legend, his wit, enthusiasm and desire to push the boundaries of wine making in such a traditional arena as port making made for an entertaining talk over lunch (paired with his wines and port). The star wine for

me was the Redoma Tinto 2005 which could turn up at Martinez in the near future!

'Meanwhile, we stock a wide range of Niepoort Ports - White, Tawny, Colheita and Vintage as well as his luscious dessert Moscatel and his dark, spicy, brambly red wine 'Drink Me' Douro 2008 £11.22.

P.S. Why not taste some of his wines/ports at a special Niepoort Dinner at The Box Tree Restaurant on Wed 2 November hosted by Danny Cameron of Raymond Reynolds (Wine Importers).

Bookings Essential call The Box Tree 01943 608484



Photo with Didier de Costa, Sommelier at The Box Tree Restaurant; Dirk Niepoort and John Trobridge, Martinez Wines

Contact Martinez Wines, 35 The Grove, Ilkley, West Yorkshire LS29 9NJ
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Email: shop@martinez.co.uk
website: www.martinez.co.uk

Shop Opening hours

Mon 10-6 Tues 10-8 Wed 10-8
Thurs 10- 9 Fri 10-9 Sat 9.30-6 Sun 12-6



Please note the Wine Bar is now open on Tuesday Evenings
Wine Bar Opening Hours:
Sunday and Monday closed;
Tuesday to Friday 5pm – 11pm;
Saturday 12noon – 11pm