

# THE MASTER'S NOSE CLUB

“The fascinating world of mature wines”

SIX MATURE WINES READY TO DRINK THIS WINTER

DISCOVER THE DIFFERENT FLAVOURS WHICH BOTTLE AGE GIVES

THREE WHITES AND THREE REDS IN SIX UNIQUE STYLES

FROM SIX DIFFERENT REGIONS

WINES WHICH WILL LINGER LONG IN THE MOUTH AND MEMORY!

*Real Wines* 



  
TERENZUOLA  
DA BRUNO A FIORELLA

  
TERRENUS

*R. Lazzarini & C.*  
VINA TONDONIA

 CHÂTEAU  
Phélan Ségur

  
DOMAINE  
ZIND-HUMBRECHT

  
Castell'in Villa



## ABOUT THIS WINE PACKET

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For those of us who have had the good fortune to drink perfectly mature, classic wines such as Bordeaux, Burgundy or German Riesling, you will be well aware of the extra dimensions of pleasure a few additional years in bottle can bring to your sensory experience! Extended bottle age can turn a young, fruit and tannin-dominated red Bordeaux into a mellow, multi-flavoured, sense-overwhelming, dusky claret; or give a youthfully crisp, citrus-fruited German Riesling a kaleidoscope of different flavours ranging from peach and lime to honey and petrol (which may not sound very sexy but can taste amazing in a mature Riesling!) The problem with older wines – in particular wines from the famous, classic regions – is that they are often difficult and expensive to source, particularly in any sizeable quantities. So in this wine packet I wanted to show you that less well known wines, from more unusual grapes and wine regions, also have a fantastic ability to improve in bottle. As well as tasting a couple of benchmark, mature classics from Bordeaux and Rioja, you can enjoy mature wines from Alsace, Alentejo, Tuscany and

Liguria. The vintages range from 2021 to 2011. 2021 may not seem very old, but for the white Vermentino grape from Liguria, which is usually consumed within two years, the additional two years of bottle age have given a completely different flavour spectrum to the wine. 2011 may on the contrary seem rather old for a white wine, in particular one from the Gewurztraminer grape. But this deliciously sweet Gewurztraminer from master white winemaker Olivier Humbrecht in Alsace is quite simply the single most amazing drinking experience this grape has ever given me! When selecting the wines for this wine packet, I needed to use the relationships that we have built up with some of the excellent producers we have bought from before to gain access to their private reserves of older vintage wines. Otherwise it would have been almost impossible to source these older wines in enough quantity and at fair prices. For this reason, you may well recognise some of the producers in this wine packet. But fear not! These older vintages are exclusive to our Master's Nose Club members!

THE MASTER'S NOSE CLUB

## BACKGROUND

# ABOUT MATURE WINES

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The vast majority of wines in the world today are consumed young, within one to two years of bottling. Why? Because most wines are sold in supermarkets, large on-line retailers or multi-outlet restaurant chains and are purchased in large volumes at low prices. On the one hand, wines which are produced at low prices don't have the necessary quality to be able to improve over time in bottle and are best enjoyed in their simple, fruit-packed youth. And on the other hand, leaving wines in barrel or bottle for additional ageing costs time and money. This takes up space in the winery, warehouse or retail store, and that space has a cost. It also ties down money which could otherwise be realised by selling earlier, so it is not good for a company's cashflow and not popular with company accountants! It is also true that most private wine consumers are not able to afford the luxury of a wine cellar so do not have

the means or opportunity to lay wines down themselves for long periods of time. In Switzerland, we are very fortunate that many older houses and new apartment blocks have their own cellaring space (or at the very least a nuclear bunker!) which allows us to store our wines as long as we wish.

### **What is the benefit in laying wines down and not drinking them young?**

As a general rule, a premium quality wine from a good vintage and terroir should have the inherent structure and natural balance of its different components to change and improve in bottle over time. The amount of time it can improve varies according to the grape and quality potential of the wine. Certain grapes, both white and red, have far greater ageing potential than others; and certain terroirs/ vineyards are simply better than others and can consistently produce wines which have longer ageing potential.





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With white and sparkling wines, acidity is the key to a long life in bottle; it gives freshness, vibrancy and vitality to a wine while it develops in bottle. Simplistically, the higher the natural acidity in the wine, the longer it should be able to stay fresh. Some grapes have a high natural acidity, such as Riesling, Chenin Blanc or Sauvignon Blanc; other grapes have high acidity because they are grown in cool climates, such as Chardonnay in Chablis or Champagne, or at high altitudes. Alternatively, grapes may gain a high minerality content, which often tastes like acidity, from their distinctly stony soils.

With red wines, it is the tannins, which come from the grape skins and pips, which give a wine its backbone and play the most important role in its development. For this reason, thick-skinned grapes such as Cabernet Sauvignon or Syrah generally have a much longer ageing potential than thinner-skinned grapes such as Pinot

Noir, Gamay or Grenache. However acidity is also an important life-giving constituent in red wines, which explains why some red Burgundies (made from Pinot Noir) also have long ageing potential. Fundamental to a wine's ageing potential is that it has good balance of its different constituents – fruit and acidity in a white wine and fruit, tannins and acidity in a red.



## HOW DO WINES CHANGE AS THEY AGE?

Over extended time in bottle, wines change in colour, aromas, flavours and structure.

White wines gain a deeper colour as they age, changing from pale yellow to gold and eventually to brown. Red wines on the other hand fade in colour, changing from a youthful purple

to garnet to mahogany to brown over several years in bottle.

Where aromas and flavours are concerned, both white and red wines develop an additional range of tertiary characteristics from extended bottle age, such as petrol, honey, nuts in a white wine or mushrooms, “under-

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growth” or “autumn leaves”, tobacco, game and earthiness in red wines. In terms of a wine's structure, its acidity and tannins will both gradually soften over time in bottle, causing the wine to mellow and mature with age.

### Other factors affecting how long a wine can age in bottle

The vintage – the combination of weather conditions during a single growing season – has a very important effect on the quality of a wine and its ability to develop in bottle. In general, hot vintages lead to higher alcohols and lower acidity, so are not good for the long ageing of white or sparkling wines specifically. Cool vintages on the other hand may not ripen the tannins fully enough in a red wine; unripe tannins will taste green and bitter even after long bottle ageing.

Wines aged under cork generally develop more quickly than wines aged under screwcap, due to the very gradual influx of air into the bottle which corks allow in comparison with the almost airtight screwcap.

Wines in magnum or larger sized

bottles age more slowly than in bottles or half bottles, because the cork in a small bottle is in contact with a comparatively larger surface area of the wine than it is in a large bottle, so the oxidative effect of the cork in small bottles is relatively quicker.

High quality sparkling wines can age longer than still, dry wines. The CO<sup>2</sup> which is given off during the second fermentation of a sparkling wine in bottle forms a natural, anti-oxidative layer of air under the cork. This allows longer ageing time and slower evolution of the sparkling wine. Premium sweet wines usually have a significantly longer drinking life than dry wines of the same age, because their high sugar content acts as a preservative and slows down the oxidative process.

And fortified wines such as Madeira or Port can age for even longer still. The addition of brandy during the vinification process acts as an anti-oxidant.

So, if you want to try really old wines, look out for large formats of old Sauternes or Tokaj, or very old Vintage Port or Madeira!



WHAT MAKES THESE WINES AGEWORTHY?

## TERENZUOLA, FOSDINOVO, COLLI DI LUNI, LIGURIA/TOSCANA



The Terenzuola family winery produce delicious Vermentino-based white and red wines in the Colli di Luni wine region of Tuscany, about 5 minutes drive from the Mediterranean Sea,

between the Cinque Terre and the marble-formed Apuan Alps near Carrara. Owner Ivan Giuliani took over his grandfather's wine estate here in 1993 and has worked these hillside vineyards organically ever since. Their amazing "Fosso di Corsano" Vermentino comes from a five hectare amphitheatre of vines planted at the top of a hill at 400m. The soils are mainly sandstone and schist, with one of the lowest pH values in the whole of Italy, which makes this wine suitable for long ageing. The mix of sunlight and constant sea breezes allow the grapes to ripen late into October. The long ripening period and relatively cool growing conditions give this Vermentino wonderful longevity, acidity and elegance, which is particularly evident in the fantastic 2021 vintage.



## LOPEZ DE HEREDIA, HARO, RIOJA, SPAIN



The López de Heredia family have been crafting wonderful red and white Riojas with an immense ability to age in bottle from their family-owned vineyards in Rioja Alta since 1877. Now in the fourth generation, sisters Maria José and Mercedes and their brother Julio Cesar jointly manage the business and look after the winemaking and viticulture between them. Key to the family's unique wine style are their old, bush vines with an average age of 45 years; perfect south-facing vineyards on a hillside leading down to the Ebro River; and the myriad of large old wooden vats where their wines spend years patiently fermenting and ageing before being bottled.

Vina Gravonia Rioja Blanco comes from the family's Vina Zaconia vineyard planted at around 450m altitude. It is made from 100% Viura grapes grown on vines averaging 45 years of age on poor, stony soils. This forces the roots to dig deep in search of water and minerals and gives the grapes a wonderful natural balance and minerality. The grapes are fermented and matured for four years in barrel, then kept for a further four to five years in bottle at the winery before release. The long, oxidative barrel ageing seems to give the family's wines an immense ability to age in bottle for many years. 2016 was a superb vintage in Rioja – both cool and classic – and has given this white Rioja remarkable complexity and freshness at a very affordable price!





## ZIND HUMBRECHT, TURCKHEIM, ALSACE



Olivier Humbrecht MW is one of the great white winemakers of the world. A biodynamic fanatic, his vineyards are as healthy, natural and “alive” as any vineyard you will ever see, which in combination with his winemaking methods – clean pressed juice, a long, slow fermentation in large old oak vats using only natural yeasts, and then plenty of time on the lees – produces wines of incredible fruit intensity, complexity and minerality. His cool, east-facing Goldert vineyard

is situated on golden limestone soils in the Vosges foothills behind Turckheim. It is usually the last of Olivier’s Gewurztraminer vineyards to be harvested, and this lengthy maturation on the vine, combined with the perfect growing conditions of the 2011 vintage in this area, have given this wine mesmerising richness, concentration and intensity. The wine has 62g/l of residual sugar, so it tastes quite sweet, and this sweetness has helped the wine develop to perfection over 14 years in bottle.



## TERRENUS, PORTALEGRE, NORTHERN ALENTEJO, PORTUGAL



In the far north of Portugal’s Alentejo region, on the cool, north-facing slopes of the Sao Memede mountains, Rui Reguinga grows his grapes. His are the Alentejo’s most northerly vineyards, ranging from 600 to 800 mts altitude, and benefit from strong cooling winds and very low night time temperatures. In the summer there are differences of over 20°C between day and night time temperatures, which is hugely influential in retaining freshness and elegance in his wines. Rui’s Terrenus Reserva old vine red is a field blend of ten native Portuguese grape varieties grown on vines averaging 90 years of age. The soils in the area comprise granite, schist and limestone; deeper down is an ancient seabed. The roots of his old vines reach depths of 20 metres

or more in their search for water, and it is this combination of rugged, stony terroir with an ancient maritime influence which gives a unique salty minerality to Rui’s wines. The yields from these old vineyards are tiny – less than one glass per vine – which give impressive depth and complexity to his Terrenus Reserva red. The grapes were foot trodden, in typical Douro/Port style, then left on their skins for four weeks in cement lagares. The wine then matured for 18 months in 225 litre French oak barrels – one third new – and spent a further two years in bottle before release. The 2019 vintage was fantastic throughout Portugal, producing some of the country’s finest and most ageworthy reds of all time.





## CHATEAU PHÉLAN SÉGUR, ST ESTÈPHE, BORDEAUX



This beautiful chateau, located in the sleepy village of St Estèphe, is one of the rising stars of the Medoc and in the 2019 vintage was considered by the Wine Advocate to be “the most over-performing estate in the Médoc”! It enjoys a wonderful location next to Chateau Montrose, overlooking the Gironde River on gently sloping clay gravel ridges.

The property is spread over 114 hectares, including 44 hectares of parks, forests, meadows, streams and ponds, giving it a remarkable natural biodiversity. Its 70 hectares of vineyards benefit from the temperature regulation provided by the proximity of the Gironde river. The property is now owned by Belgian entrepreneur Philippe Van de Vyvere and managed by Veronique Dausse. Phélan Ségur's wines are characterised by their tannic structure, which gives the wines excellent ageing potential. The Phélan Ségur style stands out for its elegance, its pure and complex aromas, its finesse and precision, the quality of its tannins and its balance.

The vines are 35 years old on average. The mix of grape varieties has evolved to match the types of soil and subsoil, and is now composed of a majority of Cabernet Sauvignon along with Merlot, Petit Verdot and Cabernet Franc.

Phélan Ségur is aged for 18 months in French oak barrels, 55% of which are new each year, and made by the six in-house coopers who have been working for the estate for many years. The 2019 vintage was an excellent one in Bordeaux, specifically for Chateau Phélan Ségur which potentially produced its best wine ever!



## CASTELL'IN VILLA, CASTELNUOVO BERARDENGA, CHIANTI CLASSICO, TUSCANY



This Tuscan, fairy-tale estate, based in the hilly Castelnuovo Berardenga subzone in the south of Chianti, is one of the most famous, traditional and classic producers in Italy. It is owned by Princess Coralia Pignatelli della Leonessa and now managed by her son Luigi and an excellent young team of winemakers and viticulturalists. The winery remains an under the radar secret gem, known (and worshipped!) only by a few Sangiovese aficionados, because Princess Coralia has for long been wary of certain members of the international wine press who did not understand the unique style of her wines.

Castell'in Villa is renowned for its elegant, complex and ageworthy Chiantis, made from 100% Sangiovese grapes, and this IGT “Supertuscan” blend of

50% Sangiovese and 50% Cabernet Sauvignon which is produced only in the best vintages such as 2016, called Santacroce. The Cabernet Sauvignon grapes were fermented and matured in used Bordeaux barriques of 225 litres, whilst the Sangiovese grapes (which are always of “Riserva” quality) were matured in large old chestnut casks. After six years both lots were blended and matured for a further 18 months before bottling. 2016 was a stellar vintage in Tuscany and this wine has long ageing potential. The Castello's Chianti Classico Riserva 2016 is perhaps the best Chianti I have ever tried! Their Santacroce comprises 50% of the same, magnificent Sangiovese grapes and its price is MUCH lower than the Chianti Riserva! This is a true Tuscan treasure...



## ABOUT THE WINES

# OUR EXQUISITE SELECTION



**Terenzuola Fosso di Corsano 2021, Colli di Luni DOC, Toscana, Italy**  
**CHF 25.90/bt**  
(one bottle)

100 % Vermentino from a hillside vineyard at 370 m altitude. This has immediately interesting aromas of citrus, lime and a hint of petrol.

On the palate it is dry, medium bodied and rich. Beautifully ripe, gently exotic lime and citrus fruit flavours are supported by razor-sharp, scintillatingly fresh acidity. The finish is long, with gentle, petrolly flavours, similar to an aged Riesling. This is an extremely classy Vermentino which is starting to show some delicious aged complexity.

Around 3,300 cases were produced.

Enjoy on its own or with spaghetti alle vongole or pasta al pesto

Drink now – 2030.



**Lopez de Heredia Vina Gravonia White Rioja Crianza 2016, Spain**  
**CHF 29.90/bt**  
(one bottle)

From 100 % Viura grapes grown on vines averaging over 45 years old.

The colour of this wine is a deep, golden brown, showing clear signs of age.

It is dry, quite rich in body and has a fascinating array of aged aromas and flavours – nuts, gentle citrus, a hint of petrol. A bite of salty acidity persists through to the end of the palate, giving the wine freshness and life despite its age. Flavours of mixed nuts, vanilla and spice linger in the mouth long after the wine has been swallowed. A fascinating and amazing value white Rioja!

Awarded 95pts by Wine Advocate; James Suckling 96pts. 3,500 cases were produced.

Drink with salted almonds, olives or assorted cold meats.

Drink now – 2028.



**Zind Humbrecht Gewurztraminer Goldert 2011, Alsace, France**  
**CHF 45/bt**  
(one bottle)

Certified biodynamic. From a single vineyard of 100% Gewurztraminer grapes.

Golden yellow in colour and with intense aromas of roses, lychees, honey and spice.

Rich and fairly sweet on the palate – it has 62g/l of residual sugar – this is an amazing Gewurztraminer! It has such complexity and depth of honey, spice, ginger and lychee flavours but somehow retains perfect balance and freshness. Normally one would not expect the fairly low-acidity Gewurztraminer grape to have long ageing potential in bottle, but 2011 was a great year for Olivier Humbrecht's wines and his Goldert vineyard gives the grapes a very special minerality and elegance. 13.5% alcohol.

Awarded 93pts by Wine Advocate.

Enjoy with spicy Thai or Indian food, chicken cooked with lemon grass or green pepper (Szechuan), desserts such as Pavlova, or blue cheeses.

Drink now – 2030.



## ABOUT THE WINES



**Terrenus Red Vinhas Velhas Reserva 2019, Vinho Regional Alentejano, Portugal**  
**CHF 35/bt**  
 (one bottle)

From a blend of ten native Portuguese red grape varieties grown on schist and granite soils on vines averaging 90 years old.

This wine has a deep garnet colour and mature aromas of spice, tobacco, and ripe red fruits. It is full bodied, round, smooth and mellow in the mouth, with good acidity and firm underlying tannins in the background. Complex and structured with rich, ripe dark fruit flavours intermingled with mature, cigar-box spiciness. A classic Portuguese red for long-keeping.

Awarded 92pts by Wine Advocate.  
 415 cases were produced.

Enjoy with strongly-flavoured game dishes or foods with spicy, mushroom sauces.

Drink now – 2030.



**Chateau Phélan Ségur 2019, St Estèphe, Bordeaux**  
**CHF 46.70/bt**  
 (one bottle)

A blend of 58 % Cabernet Sauvignon, 39 % Merlot and 3 % Petit Verdot and Cabernet Franc.

This is a dense and well-balanced red Bordeaux with excellent fruit concentration, length and volume. With restraint and great precision, it reveals the purity of the fruit, the perfection of its structure, the silkiness of the tannins and a natural freshness. Very fine and classy, this wine effortlessly combines freshness and power in the best Bordeaux fashion. 14 % alcohol.

Awarded 96 – 97pts by James Suckling; Neal Martin 95pts; Wine Advocate 94+pts.

Serve with beef carpaccio, truffle risotto or roast lamb.

Drink now – 2040.



**Castell'in Villa Santa Croce Red 2016, IGT Toscana**  
**CHF 55/bt**  
 (one bottle)

"The 2016 Santa Croce is the estate's blend of equal parts Sangiovese and Cabernet Sauvignon that spent close to eight years in cask during a time when proprietor Coralia Pignatelli della Leonessa was ill and some lots sat undisturbed in the cellar for extended periods. Dark red fruit, rose petal, spice and menthol build in the glass. Most surprisingly, the 2016 is shockingly fresh for a wine of its age. This is a great, great wine. It's not Sangiovese, it's not Cabernet Sauvignon, it's not a blend. It's simply Castell'in Villa at its most profound."

97pts Antonio Galloni  
 800 cases were produced.

Serve with roasted meats, in particular lamb.

Drink now – 2040.



THE MASTER'S NOSE CLUB

# THE FASCINATING WORLD OF MATURE WINES