



# Justerini & Brooks

ESTABLISHED 1749

WINE & SPIRITS MERCHANTS

## Food and Wine Pairings at Thyme

Thursday 6<sup>th</sup> July

### **Quick pickled garden vegetables with fresh ricotta**

Château Unang, Blanc, Ventoux, Rhône Valley, 2016 (organic)

£10.70/bt

Swiftly and deservedly becoming one of the most renowned producers in the exciting region of Ventoux, Chateau Unang has been run by Scottish couple James and Joanna King since 2003. A great deal of renovating and replanting since, has turned this once neglected estate into an absolute gem. The domaine is located in a magical part of the Ventoux, sitting above the Nesque river bed and overlooking the Vaucluse plateau, where their 15ha of vines benefit from the sheltered location, altitude of between 200-320 metres above sea level, and the practically unique Sables d'Unang soils – a rare form of sand over limestone that is found nowhere else bar here and certain pockets of Gigondas. The white grapes (Roussanne, Clairette and Grenache Blanc) are all grown in the valley at the bottom of the hill, where they benefit from the cooler early morning air, staying shaded longer in the heat of summer giving the wines a delicious fresh minerality and a lively acidity for which they have become well-known. The red grapes are spread over the rest of the hill between 250 and 320 metres above sea level, divided by thick swathes of oak forest and groves of olives and cherry trees with an aspect south east. The Grenache sits at the very top and forms the basis for their top cuvée La Croix. The Syrah, which has to be protected from hungry wild boar in the last few weeks before picking, forms the basis for la Source. Since 2013 the domaine has been certified organic. The wines are made with care, attention, respect for the environment and with a gentle hand. These are thrilling, great value wines you will keep coming back to.

Clairette, Roussanne, Grenache Blanc (with yields of 30hl/hectare, hand-picked). Organic. A delicately coloured wine with subtle, straw colours with hints of broom, star anise and paprika on the nose. The fruit then takes over with white peach and pineapple prominent. As ever, there's a refreshing finish to this elegant and well-rounded wine.

### **Salt baked fish with Vignole (globe artichoke, broad bean and pea braise)**

Terrasses Régis, Rouge, Domaine Boucabeille, Côtes du Roussillon, 2015 (organic)

£9.09/bt

Jean Boucabeille's estate is perched on the schist slopes of the Forca Real hill, approximately 20 kms west of Perpignan. The self-contained vineyard amounts to eleven hectares laid out in hundred metre terraces. Orientation is south easterly, giving the vines protection from the fierce evening sun and allowing direct access to the cool breezes coming off the Mediterranean. Holdings comprise Syrah, Grenache and Mourvèdre, alongside Grenache Blanc, Roussanne and Macabeo. Everything is grown organically, and certified so, with a huge emphasis on the healthy state of the vineyard and surrounding countryside (there are over 100 beehives on the estate). The entire crop is worked and harvested by hand, and fermentations are allowed to happen naturally, and without recourse to cultured yeasts.

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The estate has historical importance, however it's current guise, in Jean's own words, was borne out of a "hair brained gamble: to replant vines on the very hillside where for centuries the best wines in the region originated" Representing too much work for too little pay off, the steep schist soils of the Forca Real had been abandoned during the early 20th Century. Replanting eventually took place in 1970, the vines today having reached excellent maturity at 30+ years old. Winemaking involves concrete vats for the entry level wines, and judicious use of oak for the more serious cuvees. Extraction is kept to a wonderfully gentle level.

Up and down the range, the wines speak clearly of Roussillon, with generous, schist and garrigue infused dark fruit characters and exceedingly suave tannic structures. Alcohol levels are modest for the region and almost inconspicuous in the finished wines – and the general sense of freshness that pervades the range means that you find yourself returning to these most characterful wines over and over again. For a weeknight glass of something extremely satisfying, the Regis punches way above its weight, whilst the Monte Nero offers silk textured dark fruits on very fine slate minerality. Jean's top wine, in both white and red, is Les Orris, a wine which deserves cellaring, but which could be approached today if a decanter was employed. There is grace and poise in these wines, some of Roussillon's finest and we are delighted to have them on board.

Organically grown, this is a Grenache, Syrah and Carignan blend that is deliciously vibrant and lively. Juicy notes of plums and mulberry are pepped up with spicy schist flavours and a really fine tannic structure all wrapped up with a sense of freshness and lift.

## **Black currant and almond tart**

Coteaux du Layon, Chaume, Domaine des Forges, Loire, 2015

£14.09/bt

Owner Claude Branchereau has 25 hectares of Chenin Blanc on the steep St Aubin and Chaume slopes in the Côteaux du Layon appellation. Now ably assisted by his son, Stéphan, Claude produces what must be the most uplifting, vibrant and best value dessert wine in the world. At harvest times several 'Tris' (a term given to the process of going through the vineyard and picking off the best grapes) are undertaken and together with minute yields, that barely reach 25 hl/ha, culminate in intense, concentrated wines. Each parcel of vines and the result of each Trie are vinified separately in stainless-steel and fibreglass vats with the very best cuvée, Les Onnis, destined to be bottled.

Stephane Branchereau's Chaumes contains plenty of botrytis and dried grape characteristics, without becoming sluggish and soupy, a facet of the great acidity inherent in Chenin Blanc. With fantastic cut and precision on the nose, clear salt and apricot notes, leading to tangy orange, toasted almonds and honey notes on the palate, intense and characterful but also fresh. Very lovely.

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