

Thomas Panton Wine Merchants

Issue 2

Spring 2007

Wine Tasting at Chavenage is a Great Success

As you will know, first hand in many cases, our annual wine tasting was held last month at the beautiful Chavenage House near Tetbury. A great time was had by all and the log fires ensured nothing was too cold!

The beautiful setting complimented the occasion so perfectly on the weekend of the stormiest weather last year. But somewhat surprisingly no one even noticed. All of the attention was focused elsewhere, on some of our favourite producers.

We were very proud to welcome once again Alex Ruffin who showed us his splendid range of Champagnes. Alex's Brut Reserve also doubled up as our drinks on arrival which perhaps unsurprisingly slipped down extremely quickly! He remarked on the popularity of his Rosé Champagne and the amount of positive feedback from the Nobilis 2000. As his main importer we continue to be very proud of his continued efforts and stunning range.

We also welcomed Mary Pateras from Eclectic Wines who showed us her fabulous range of Greek wines. Particular popular from her was the Vinsanto pudding wine (pictured below) which seemed to disappear fairly quickly as well.

Neville Plummer represented the German wines,



the sweet Geisenheimer Riesling being well received, as well as the Kreuznacher Riesling also commended many positive comments.



The selection of wines represented by everybody at

Thomas Panton Limited were also highly popular. In particular the Feathertop Shiraz Viognier from Australia and the Domaine De Escaravailles (left) La Ponce from the Cotes de Rhone. Another favourite on the night was the Chateau Anneraux from Lalande de Pomerol (pictured right) which again comes highly

recommended wines from our list. The favourite whites of the night were the MGP from New Zealand and the Carta Vieja Sauvignon Blanc from Chile. All of which we've strongly recommended throughout last year.



This, now annual event has really taken off and we are proud to give something back to you, our loyal account customers. We hope that you have appreciated having a little more time to explore some wines that perhaps you wouldn't have thought about before now. We know only too well how often one can be surprised by the quality of wines from all over the globe.

SPECIAL OFFERS AND COMPETITON

See the back cover of this newsletter...

Macon Uchizy - A Delicious Maconnais White from the Celebrated Cave Talmard

Paul Talmard is an increasingly well respected wine maker from the Maconnais Valley and his selection of wines from this region reflect the skills and experience that he posses. His Macon Uchizy has managed to impress us vintage after vintage and for that reason we think he deserves a write up.



The small village of Uchizy is located in the picturesque region of Saone et Loire 10 Km south of Tournus and 25 Km North of Macon. The Talmard estate covers over 1200 ha of which only 95 is dedicated to vines. This also combines to create some incredibly scenic pasture land and some beautiful sights for all who visit.

The soils of this area are largely chalky and the vines are planted on a shallow slope thus creating a great combination for good irrigation. The vineyard is also very proud of his genetics team, who continually ensure that the best strains of vines are grown when expansion and replacement are necessary.

Paul Talmard has a careful eye for detail and for experimentation. He believes that laying down straw between the vines brings important nutrient content from the soil to the surface, thus feeding the vines well. The vineyard is also highly mechanised, meaning that costs can be minimalised where possible. This also means that oxidisation is reduced in the transportation from crushing to casking.

Macon Uchizy: £8.19



S.C.E. Dauriac - Some of the finest Bordeaux wines the region has to offer are drinking superbly right now

Although not a household name, Christian Dauriac has teamed up with the slightly more famous Michel Rolland who now own three vineyards in two of the most famous Bordeaux appellations. With one vineyard based in Pomerol and two in Saint-Emilion one thing is certain - superb quality will be found throughout



Chateau Destieux is a fine St. Emilion Grand Cru with a 8 hectare vineyard with Merlot and Cabernet vines. It is situated high above the village and enjoys a lovely climate. The vines are completely organic and suffer no pesticides or chemicals at all. The vines are looked after by

Christian himself and every care is taken to ensure perfection. A ripe nose of red and black cherries and plums along with a nice bouquet of cedar and earth. Medium-full body and finish. Fruit is ripe, but not overly so.

Chateau Montlisse is a spectacular example of St Emilion intense red/clay colour, almost brick like. Light clay colour rim. Complex nose with intense French oak, leather, and spicy red berries. Medium to full body with a nice grip. Great complexity on the palate with a nice balance of acidity, oak, and soft tannins. The fruit level is well poised owing to the fantastic year's weather. Very smooth and ready to drink.

Due to its small production and extremely high quality, this romantic red from

Pomerol has become a much sought after wine amongst connoisseurs. Chateau La Clemence has 3ha of vines that comprise 86% Merlot and 14% Cabernet Franc. They are located in seven parcels dotted around Pomerol. This is a wine that shows unique complexity amongst rivals.

Chateau Destieux 1997 £21.59
Chateau Montlisse 1998 £17.51
Chateau La Clemence 1997/2000 £66.92/116.90



Essence - David Everitt Matthias launches his spectacular new book

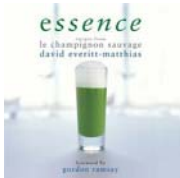
The Chef /Owner at Cheltenham's two Michelin starred Le Champignon Sauvage teases us with some incredible artwork using an enormous range of mouth-watering ingredients. As David's main wine supplier we are proud to stock his new book in our shop.

Gordon Ramsay says 'It is a genuine pleasure to have been asked to write the foreword to David Everitt-Matthias' insightful book, Essence'. 'I have to say it was a genuine pleasure for me just to read through this book from cover to cover . . . mind you I did get so hungry that I had to stop for an early lunch.'

While the discovery of the health-giving spa waters brought visitors such as Handel, George III and Byron to Cheltenham, the discovery of Le Champignon Sauvage brought food lovers from all round the nation. Michelin inspectors then burned



rubber to get there and, today, Le Champignon Sauvage is one of only 10 two-starred British restaurants. Having never missed a service in its 19-year history, David has established a reputation for being a committed cook, and one who cooks to an exceptionally high technical level, Helen, front of house, meanwhile, is a flawless hostess with her balance of geniality and efficiency.



David Everitt - Matthias, Essence

£25.00

La Vieille Ferme is a delightful House Wine from the world famous Rhone Valley. Set deep in the 'must try' section of our list

"The Old Farm", but there's nothing old or musty about this wine; in fact it is a fresh and appealing white wine from the famous Chateauneuf-du-Pape appellation. It is made by Francois and Jean-Pierre Perrin, who are the owners of the illustrious Chateau de Beaucastel.

Situated close to Avignon, the Luberon based vineyard is 300 metres above sea level and receives a fantastic climate. This great white is a blend of Rhône varietals (Grenache Blanc, Bourboulenc, Ugni Blanc, and Roussane). 90% of the wine is

fermented in Vats with the remainder in oak for 9 months. It is complex and appealing, with the touch of oak adding roundness and depth to the flavour. It has a clean and refreshing finish. This is a perfect picnic wine, and would pair delicately with cheese or seafood dishes.



The Red Vieille Ferme is found on the southern and lower slopes of Mt Ventoux. This beautifully temperate climate within close proximity to the Rhône receives perfect sunlight throughout the summer months. The Mediterranean and chalky soils left when the seas receded in the tertiary period are an integral part of these vines. The wine is composed of Grenache, Syrah, Carignan and Cinsault grapes and is aged in oak for ten months before bottling in July. The result is a bold, ripe, rich and spicy red wine. Each of the wines are available in both bottles and Magnums.



Ventoux £6.13 (Bottles) £12.23 (Magnums)

Luberon £6.13 (Bottles) £12.23 (Magnums)

The Wheatsheaf at Oaksey Receives More Than a Beautiful New Interior



This charming 14th Century pub located at the heart of the village of Oaksey deep in the Wiltshire / Gloucestershire countryside is home to some pretty enthusiastic new owners. With new developments planned you can't help but get the feeling that the pub is destined for greater

things.

The Wheatsheaf's owner and now part time head chef Tony Robson Burrell pays strong attention to every detail and is a man not afraid to get his hands dirty. As a great friend of David Everitt - Matthias (qv) he says he has been inspired by what can be achieved and strives for the best.

After a major refit two years ago Tony is spending yet more of his hard earned cash on new décor inside the pub. New seating arrangements are planned and the possibility of extending into a new conservatory to the rear is also being considered. The car park is also being re-thought.

These continued efforts have rewarded them with recognition in Egon Ronay's, the Good Food Guide and the Caterer, not forgetting EBLEX, Tony proudly tells me. He can now officially say that he is responsible for England's best burger, according to England's Beef and Lamb Executive. An achievement that surely has to be worth testing out!

He is also keen to mention the team that has got them where they are. His front of house, Paul Fallows and Head Chef Guy Opie, to mention



a couple of names along with the other kitchen, waiting and bar staff, without whom the success would not have been possible.

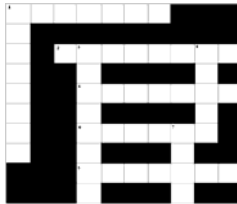


His sister's artwork consists of some beautiful African portrayals which are displayed throughout the pub. These are definitely worthy of note. He is also proud to mention that Thomas Panton Limited supply a wine list that reflect their carefully considered menus for both the restaurant and the pub.

Crossword Competition

Win a Bottle of Ruffin

Congratulations to Alex Popper of London who was the winner of last letter's crossword and to him goes a bottle of Ruffin. Being the sole entry to the competition does have it's advantages. Good luck to every one else this month, going on previous record there's a 100% chance of winning...



Across

1. Half sparkling (fr)
2. Famous Loire
Sauv Bl
5. ___ Salon
6. Distilled grape skins
8. Lagos wines are based here

Down

1. Famous Bordeaux
Chateau featured in this letter
3. Brandy from S.W. France
4. Spanish wine from Ebro
7. West Iberian sweet wine

Edited by Alex Belcher