

Sommelier Wine Awards 2013

Gold Medals



Simonnet-Febvre, Chablis, 2011, Burgundy, France

'Delicate but with tension,' was how Trangallan's Xabier Alvarez summed up this complex Chablis. 'With aromas of ripe stone fruit and unripe pineapple alongside chalky, steely, smoky notes, the palate has a great mouthfeel and a minera, long finish,' said Guillaume Mahaut, The Jugged Hare. Versatile foodwise, try with scallops, oysters, chicken or veal.



Wakefield, Jaraman Shiraz, 2010, Clare Valley/McLaren Vale, South Australia, Australia

The marriage of rich McLaren Vale fruit with lightly spiced Clare Valley fruit wins Gold for Jaraman. Deep, intense and fragrant, this marries mint and spice with big fruit and subtle oak spice on the nose. 'The powerful oaky hint adds complexity on to a clean fruity impact,' said Marco Feraldi of St James's Hotel and Club. Versatile on the food-front, from Asian spare ribs and chargrilled steak to aubergine parmigiana.

Silver Medals



Henry Fessy, Morgon, 2011, Beaujolais, France

Bright purple in colour, this has a delicate nose of black raspberry with a slight cocoa richness, while the palate is bright and juicy, with high acids. 'Good balance of flavour and texture, with good length,' said Garry Clark of The Chester Grosvenor.

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Silver Medals continued



Henry Fessy, Château des Labourons Fleurie, 2011, Beaujolais, France

With an attractive nose of scented cherry, raspberry cordial and strawberry, the palate has a juicy cherry/berry balance, with relatively high acids, a well-supported structure and a long finish. 'Lovely ripeness,' said team leader Angela Reddin, adding 'Needs to develop.'



Vidal-Fleury, Côtes du Rhône Blanc, 2011, Rhône, France

Delicate nose with light floral notes alongside a touch of pear. Dry with a lovely freshness on the palate plus a mineral character alongside the apricots and peaches, and a long oily finish.



Simonnet-Febvre Brut P100 Blanc de Noir Crémant de Bourgogne, NV, Burgundy, France

Fine aromas of Earl Grey and jasmine lead to an aromatic palate, with apples, lemons, minerals and biscuit notes. Good mousse and toasty notes to follow-through in the mouth.