

the bullionaire

BULLION 180

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Kim Bickley is back on the "Bullion Spittoon" and she has decided to concentrate on European wines for this selection, specifically Spain, Italy and France. Italy offers an amazing diversity of wines up and down "the boot", with 20 major regions, producing wines from over 350 different grape varieties. Kim has chosen two Italian wines, a great Pinot Bianco from Northern Italy, a medium bodied white full of honey dew and melon flavours. If you love Chardonnay you will like this wine, whilst strangely if you dislike Chardonnay you will also love this wine. The other Italian is a red wine made from the Montepulciano grape variety. There can be a tendency of Italian wines from lesser known regions to get carried away with the oak and power ratio, (In the pursuit of more, they end up with too much!) Thankfully this wine is not one of those.

Kim has then chosen a very on trend variety and region from the North West of Spain; Mencia and Bierzo. These are wines you will begin to notice on the lists of your favourite restaurants. If you are a fan of Pinot Noir and Nebbiolo you will love these wines. The last selection is from the region of Minervois in Southern France. A bio dynamic Syrah / Grenache blend that will rock your world.

Enjoy, **Matt the Bullionaire**

2015 LA CALCINARA 'IL CACCIATORE DI SOGNI - MARCHE *Italy*

2016 PODERI DAL NESPOLI - RUBICONE DOGHERIA
Pinot Bianco Bidente Valley Emilia-Romagna Italy

2014 S. DELAFONT MINERVOIS *France*

2015 BODEGAS DEL ABAD - MENCIA *Bierzo Spain*



2015 LA CALCINARA 'IL CACCIATORE DI SOGNI - MARCHE
Italy

La Calcinara is a genuine hands on family business, run by a brother and sister. They manage only 9 hectares and make some of the best wines of the region.

Made from the grape variety Montepulciano, which is the 2nd most planted red grape in Italy (after Sangiovese). It has a reputation for low-priced "pizza-friendly" red wines, but there are a number of producers in Italy who have chosen special sites, devoting the care and attention required for quality wine.

A very attractive ruby red colour with violet aromas overflowing with fruity scents of cherries, plums and leather. A long lingering finish that has you reaching for a second glass and then a second bottle.



2016 PODERI DAL NESPOLI - RUBICONE DOGHERIA
Pinot Bianco Bidente Valley Emilia-Romagna Italy

Where Italian Pinot Grigio can be light and cheerful, Pinot Bianco is often more full bodied and sensual. Think toasty honeydew and melons on a full bodied palate. Kim and I loved this wine when we tried it. Kim thought it was one of the better Pinot Bianco's she has tried and definitely one of the best value. It is a blend of 90% Pinot Bianco with 10% Sauvignon Blanc. A slightly unusual blend, but it certainly is paying dividends.

This wine has lovely honey dew and melon aromas (Pear, green apple, subtle honey and tight minerality) coupled with a very complex and structured mid to full bodied palate. There is a lot going on in this wine.



2014 S. DELAFONT MINERVOIS *France*

This wine is sourced from a number of organic and biodynamic producers around the village of Minervois, a region situated in the south of the Languedoc. For a long time Minervois has been associated with cheap and cheerful, however a higher percentage of Syrah and Grenache in the blends, with a more defined site selection (older / higher vineyards) and reduced yields have had a profound effect. S. Delafont ticks all these boxes. The 80% Syrah in the blend adds spice and pepper, but you also have the intriguing notes of liquorice, aniseed and thyme as well as blackberry and plum. A full bodied wine that will bring a joy to any occasion.



2015 BODEGAS DEL ABAD - MENCIA *Bierzo Spain*

Mencia the grape variety and Bierzo the region are very on trend with sommeliers and wine lovers alike. Bierzo boasts a long winemaking history, but for most of the 20th century it was neglected and largely left alone. Fast forward to the 21st century and young winemakers have flocked to the area taking advantage of old hillside vineyards planted to the Mencia grape, making fresh, energetic and intriguing wines.

The modern Mencia wines are deliciously complex with prominent flavours of dark fruits and flowery herbs. There is a freshness and vitality to this wine, combined with a subtle crushed gravel or granite-like minerality. I know this sounds a little fanciful but you cannot help but think of the quartz and slate soils where the grapes are grown.

Enjoy the wines! **Matt**



Stu Freeman and Matt Eagan – The Bullion Cellars Team



Faenza, Ravenna, Emilia Romagna, Italy



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SOMMELIER SELECTED AND DELIVERED

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