



**MARTINEZ**  
FINE WINE

NOBLE  
ROT  
MARCH  
1999



**MARTINEZ**  
FINE WINE

**THE NEWSLETTER OF MARTINEZ FINE**

**MAD MARCH SALE**

**15TH-30TH MARCH**

**15% OFF ANY 6 BOTTLES OF WINE**

**SMILE!**

Sale excludes wines already on special offer

I USED TO BE A  
THOMPSON  
SEEDLESS BUT  
BOY LOOK AT ME  
NOW!



I think  
therefore  
I'm  
amontillado

## GM GRAPE SHOCK HOR- ROR

Blue Nun. Bag-in-box, Oaked Aussie Chardonnay. Now we have the latest breakthrough for wine lovers . Wine made from genetically modified grapes. And in a real coup for Martinez Fine Wine we have secured the total U.K. allocation of this brilliant new wine. Developed secretly , the new varietal called Sanmonto is a hybrid of Sangiovese and Montepulciano. Specifically designed for cloning, it is high yielding and resistant to disease and infection. It therefore produces an abundance of quality and quantity without recourse to chemicals, pesticides etc. A perfect vintage year after year.

This is the future of wine for the 21<sup>st</sup> century and has been invented at the behest of glass maker Jacques Riddle. For some time Martinez has been extolling the virtues of his glassware. He produces a glass specifically to enhance the quality of each style of wine e.g. a 'pinot shape' for rounded less tannic reds, a 'sauvignon blanc shape' for crisp zingy whites.

The commissioning of Sanmonto has turned this approach to wine appreciation on it's head. The genetic modification allows the wine to take on the character of the glass it is drunk from. Pour Sanmonto red into a pinot glass and it tastes like a burundy. Pour the same into a cabernet glass and it tastes like a claret. Brilliant. But the greatest innovation for the wine lover is that you can cut down on the size of your cellar. No need to keep stocks of different styles of wines, just buy the appropriate glass and keep a few bottles of Sanmonto to hand. Fancy a Rhone? Then get your Syrah glass out. A Chablis? Reach for the Chardonnay. Buy a Riddle Beaujolais Nouveau glass and you can drink it all year round. Fantastic! Your wine experiences are limited only by the number of glasses you buy.

This brings us to Riddle's latest invention. He has produced a brand new "Neutral Glass". And it really does the job. Pour Sanmonto into this and because of its genetic mutation and interaction you wont be able to tell what you're drinking. Mystify your friends at the wine tasting circle or dinner party!

THE BAD NEWS. Unfortunately Sanmonto will not be available for the Mad March Sale but will be released on the 1st of next month. Demand is sure to be high and stocks are limited so move quickly before somebody bans it

## NEW FROM THE RHONE VALLEY AND THE LANGUEDOC

The Rhone is one of the most under-appreciated areas of wine production in France. Whilst the vineyards only extend some 200km from Vienne, south of Lyons to Avignon, the diversity of the product is considerable. Whilst looking to extend our range of Rhone wines we were delighted to discover an excellent range from a large family owned negociants "**Salavert**". Three very well priced wines from the Southern Rhone include a brace of honest, gutsy Cotes du Rhone Villages. The first of them is from the less well known Villages of **Cairanne**. Vines in this area are grown on clay/sand substrata which imbue the wines with aromas of black fruit and leather. The wine has a full-bodied spicy finish and is a blend of (mainly) Grenache together with Cinsault, Syrah and Mourvedre.

The second choice was from the more famous Villages of **Seguret**. Grapes here are grown in limestone soil so there is a noticeable contrast in flavour to the Cairanne. The aromas are of ripe red fruits with definite vanilla and pepper notes. It is full in body with a long harmonious finish. These are very well priced wines at **£5.49 and £5.25** respectively. The final Rhone selection come from **Vacqueyras**, north of Chateauneuf du Pape. This a sweet smelling, ripe fruited (black cherry) wine with a robust wild herbs style. The blend is 50% Grenache and then a bit of virtually every other Southern Rhone grape thrown in. A snip at **£5.95**

South to the Languedoc and yet another top Domaine gets a listing. **Chateau des Estanilles** is the home of top Faugeres winemaker Michel Louison, and we will be offering two of his superbly crafted reds. The first is the "Tradition" bottling which consists of Mourvedre, Grenache and Cinsault and which is aged for 13 months in (30%) new oak. This gives the wine depth and complexity, together with surprising refinement. Yours for **£7.25**.

Moving up a gear though is his "**Cuvee Prestige**". This is made from 50% Syrah and 50% Mourvedre sourced from low yield vines that are a minimum of 20 years old. The wine is aged in 40% new oak for 15 months and selected from only the very best barrels. Complex and challenging, this is a

**WE WILL RETURN TO THE XMAS CROSSWORD IN OUR NEXT ISSUE!**



## TWO DATES FOR YOUR DIARY

### WEDNESDAY 24 MARCH : TUTORED SPANISH WINE TASTING

LOCATION : THE GROVE BOOKSHOP, 10 THE GROVE, ILKLEY

TIME : 7.00PM

PRICE : £5.00

John Radford will be signing copies of his book "The New Spain" and giving a tutored tasting of 8 top flight Spanish wines. John is an acknowledged expert on the wines of Spain and this promises to be an excellent evening. For tickets please contact Jim Bird at the Martinez shop in Ilkley on 01943 603241.

### FRI DAY 23 APRIL : SPRING TASTING

LOCATION : TENNANTS, MONTPELLIER PARADE, HARROGATE

TIME : 7.30PM

PRICE £15.00

A chance to taste a whole host of new arrivals including several from boutique wineries in the Cape. For ticket details please contact Phil Ball at the Martinez shop in Harrogate on 01423 501783.

#### **MARTINEZ FINE WINE**

20/22 POWELL STREET

HALIFAX

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Andy Paterson

#### **MARTINEZ FINE WINE**

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ILKLEY

01943 603241

Jim Bird



#### **MARTINEZ FINE WINE**

THE GINNEL

HARROGATE

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Phil Ball

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