



MARTINEZ
FINE WINE

NOBLE ROT

The newsletter of
Martinez Fine Wine.

March 2000



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Martinez kicks off the new century with a new shop, some new wines, a web site and even better savings than before. We trust you all had a suitably enjoyable seasonal period, and that your palates have recovered sufficiently enough to get stuck into a few new wines. It was a good Christmas for us, with some insanely busy periods leading up to the big day, and some welcome days off afterwards to recover. But we're back to normal now and raring to go; the exciting new Burgundies we've got in prove just that. We hope you'll enjoy these and many old favourites

HAVE A DRINK ON THE VATMAN AT MARTINEZ THIS MARCH!



The madness of March has got to us again, and this year there's something special for Martinez customers. Why not have a drink on the VAT man, courtesy of us? That's right – on a large selection of wines we are offering a massive **17½%** off our normal price! So why not pop in and check out what bargains you can pick up at Martinez? We won't spoil the surprise and tell you everything we're discounting – you'll just have to come and see for yourselves! The minimum purchase is one bottle, and the sale runs until the end of March.



Martinez Events – some dates for your diaries...

In a previous Noble Rot we mentioned that we were planning some special events in the spring of this year. Well we've finalised some details, and they look like this. Each Martinez shop will hold a series of tastings and events.

With various winemakers and wine people. Here's the programme so far:

Harrogate

Tuesday May 9th – Food and Wine Evening. Following the success of our Alsatian food and wine event last November we've decided to return to the Courtyard Restaurant in Harrogate where we are presenting a gourmet dinner to accompany wines from the excellent Bremerton Estate in Australia. These will be presented by the vineyard's owner, Craig Wilson, who will talk about the wines as they are served.

Friday May 12th – Cheese and Port tasting. We are delighted to invite Danny Cameron back to show a selection of the award winning Niepoort Ports. These will be presented with an assortment of cheeses, and we've got Jeremy Bowen from Paxton and Whitfield to talk about those. This promises to be a dream night for fans of food and wine combinations!

Please contact Phil Ball at our Harrogate shop on 01423-501783 for more details and ticket availability.

Horsforth

Tuesday April 18th – Food and Wine Evening. Stefano Inama's extraordinary Soave wines are very popular with many of our customers, and we're proud to welcome the great man himself to The Calls Grill restaurant in central Leeds for a gourmet dinner. Stefano will present a selection of his wines which will be accompanied by a carefully chosen menu to complement them.

Please contact Tony Young at our Horsforth shop on 0113-281-8989 for more details and ticket availability.

Events at Halifax and Ilkley will be detailed in the next Noble Rot.

Martinez saves you more money! A more attractive discount system for our customers!

We've decided to change the way we offer discount on larger purchases. We are introducing a selection of wines that we've already discounted, and, as of now any purchase of 6 bottles or more of wine, sherry, port or Champagne (except where stated) will be entitled to a 5% discount. This means that you don't have to buy a whole case to save some money, and is a much better deal for wine buyers. Further discounts on large purchases may be available at the manager's discretion. So keep an eye out for some great value wines that we'll be offering at very appealing



Burgundy Excitement!

We've managed to get a few cases of some magnificent red Burgundy on the shelves. Those of you who appreciate the subtle elegance of these top flight wines will be delighted to see the following...

Vincent Girardin is fast becoming one of the new stars of Burgundy. He's been making wines for 15 years or so but things really began to take off when he met his wife about 5 years ago. Her input has resulted in some of the most exciting French wines we've come across for a while. A combination of old vines, low yields and a lack of filtration and fining have made Monsieur Girardin one of the most dynamic winemakers of recent times. He made some glorious wines in 1997, and we've had his **Maranges 1er Cru 'Clos des Layeres'** (£13.95), **Beaune 1er Cru 'Clos des Vignes Frauches'** (£19.95), **Volnay 1er Cru 'Clos des Chenes'** (£23.95) and **Pommard 1er Cru 'Les Grands Epenots'** (£31.95). The Maranges is drinking nicely now but the others could do with some cellaring to achieve the full picture.

Chopin-Groffier is a name that goes hand in hand with top quality Burgundy. Now add to that the name of **Chauvenet-Chopin**, who is, in fact, the great man's son-in-law, and who has taken over both the vineyards and the winemaking, albeit with father-in-law overseeing the process. We are privileged to have some of the very scarce 1997 wines from his top vineyards. Currently in stock are his **Vougeot** (£18.95), **Nuits Saint Georges 1er Cru 'Aux Argillas'** (£21.95), **Nuits Saint Georges 1er Cru 'Les Chaignots'** (£21.95), **Clos Vougeot Grand Cru** (£34.95). But the standard Vougeot is truly extraordinary for a village wine and many think it getting on for Grand Cru quality. All require some patience, but this will be most heartily rewarded! *STOP PRESS!* Unfortunately the Clos Vougeot Grand Cru sold out as soon as it appeared!

Finally, and in very limited supply, are two wines from **Domaine Berthau et Fils**. As Robert Parker puts it 'this Domaine has never received as much praise as it deserves'. We'd agree with that, and both these 1997's, the **Chambolle-Musigny 1er Cru Les Amoureuses** (£49.95) and the **Bonnes-Mares Grand Cru** (£56.95) are of the very highest quality.

While we're talking about Burgundy here's a nice little theory from top Meusault producer Dominique Lafon about Burgundian wine:

The character is in the village

The style is in the vintage

The quality is in the grower

That sums things up rather nicely... (and thanks to our good friend Desmond for

Don't forget how
much dis- count
you get in
our Mad
March Sale!

17 1/2 %



The big success of the Christmas season, without doubt, has to be **Domaine Capion**, a virtually unknown Vin de Pays that is sold exclusively in Yorkshire by Martinez. The frenzy of interest in this range was mind-boggling, and most shops sold out of Capion as soon as it went on the shelves. We've never known a wine sell so quickly! But we did warn you – £5.99 for a wine of this class is rare nowadays. The big £12.95 cuvee (Le Juges) was even more sought after, and most was sold immediately. The good news is that we are getting some more, so anyone who missed out is strongly advised to stock up while you have the chance. We've moved onto the 1998 vintage on the Syrah, which means the price has gone up to £8.75. We've managed to hold the price of the 1997 Merlot and Cabernet at £5.99 and have a couple of new Capion wines too. First up is the extraordinary **1998 Viognier/Chardonnay (£9.99)** – a wine of class and individuality, combining the delicate peachy flavour of Viognier with the rich power of Chardonnay. Add to that a truly tastebud tingling **1998 Cabernet/Merlot (£9.99)**, a wonderfully balanced blend of elegance of concentration. We suspect the stocks will vanish as quickly as the last shipment (probably to the same folks too!), so get in there while you have a chance.



Those of you who enjoy delicious cheese will be delighted to know that our Ilkley shop has joined Harrogate in selling the fabulous Paxton and Whitfield cheeses. You can also pick up a superb range of preserves, biscuits and patés, so get down there before the staff eat the lot (you think we're joking don't you?!).

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Horsforth.
0113-281-8989

20-22 Powell Street,
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01422-320022



35 The Grove,
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01423-501783

We like to keep our mailing list up to date. Please let us know if you've moved, if we've somehow got your details wrong, or, unlikely though it may seem, you wish to stop receiving Noble Rot...