

Friday 14 November 2025

The theme this evening is varieties we will be drinking in ten year's time with grapes that can handle the heat.

As the climate continues to warm then varieties that survive will be those that can handle the heat and be produced in a variety of styles.

White Wines

Chatel-Buis Bourgogne Aligoté 2023

Waitrose

£14.40

12.5%

The variety is at its best in the wines of the regional Bourgogne Aligoté appellation. Sustainably grown, this is a fresh and aromatic expression of the Aligoté grape, a very old Burgundian variety. Aligoté accounts for 6.5% of all vines in Bourgogne and has a long history as one of the two local white varieties along with Chardonnay. It is a vigorous vine with larger and more plentiful grapes than Chardonnay. Aligoté is an early-ripening variety, and is more frost-resistant than its more renowned cousins, meaning that its presence in these cooler sites is ensured for some time to come.

Try as an apéritif or with oysters, seafood and goat's cheese dishes. Bourgogne aligoté is one of the rare wines that does not overpower salads, tabouleh or steamed vegetables. It is also a worthy companion to traditional local creations such as gougères pastries, snails with garlic butter *and* jambon persillé, a terrine of cold ham in parsley aspic.

Wines produced from Aligoté are generally dry in style, with floral and herbal notes, naturally enhanced by the variety's high levels of acidity.

Maree d'Ione Organic Fiano 2022

Waitrose

£10.50

12%

The Fiano grape is widely regarded as one of Italy's finest white grape varieties, known for producing some of the country's most elegant and expressive white wines. Renowned for its aromatic complexity, aging potential, and regional character.

Wines made from Fiano are known for their refined aromatic profile, fresh acidity, and textural richness. that displays notes of pear, honey, toasted hazelnuts, white flowers, and minerals, with the potential to develop further complexity with age. These wines can age gracefully for several years, evolving deeper layers of flavor and character.

This fresh, zesty, organic white wine is from Puglia, Italy. This variety produces a full-bodied white, low in acidity with a rich waxy texture using the native Fiano grape variety. Pairs well with seafood and salads.

Jim Barry 'The Aegean' Assyrtiko 2023, Clare Valley

Majestic

£17.00

12%

In 2012 Jim Barry Lodge Hill Vineyard was the first site in Australia to be planted with indigenous vines of Santorini. Assyrtiko vine thrives in nutrient-deprived, volcanic soils and exposed conditions with little rainfall. By contrast, Clare Valley in South Australia has a very mild climate, but the reality of climate change and water scarcity means the drought tolerant Assyrtiko is ideally suited. Retaining acid and freshness during the warm and dry growing periods, allowing for a vibrant expression of this Old World classic. 10% of the juice is fermented in oak and aged on its lees before blending with the rest of the wine, giving depth to its texture and complexity. With aromas of fresh citrus and herbs, this fruity wine is complimented by clean acidity and slightly salty notes. A wonderful pairing for fresh fish dishes, roasted vegetables and chargrilled white meats.

Red Wines

Thymiopoulos Atma Xinomavro 2022

Waitrose

£13.00

13%

This intriguing grape variety delivers an idiosyncratic wine that is extremely multifaceted and powerful. It has a complex, intricate and intellectually challenging personality while at the same time it is an ideal accompaniment to foods with intense and rich flavours, a mandatory feature of all Greek wines. Xinomavro wines are usually released on the market when they are at least two years of age, having spent a significant proportion of that time in oak and in bottle. These wines tend to rise to prominence with aging and are bright red in colour, with firm tannins, tight structure, bright acidity and a personality oozing pure elegance. The essence of the Xinomavro character can be found in the complex, distinct aromas of red fruits, flowers, tomatoes, olives, dried prunes, tobacco and nuts, while wood-aging becomes evident in the subtle hints of spices. The bottle aging potential of these wines is long and nothing less than remarkable.

The grapes are grown on the soils of Naoussa in northwest Greece, so bring a little bit of Greek sunshine with them. It's vegan and vegetarian friendly too. Like a mix of pinot noir and Nebbiolo.

Louis Jadot Quincié Beaujolais 2024

Waitrose

£15.45

13%

Gamay is a light-bodied red wine that's similar in taste to Pinot Noir. In fact, this variety is a cousin of Pinot Noir and it grows primarily next to Burgundy in a region called Beaujolais. French Gamay is a degree or two more earthy in taste than Gamay from Canada or New Zealand. Gamay wines are loved for their delicate floral aromas, subtle earthy notes, and surprising ability to pair with food (even fish!).

Fresh, vibrant, dark cherry aromas with plump, ripe, soft red-fruit flavours and a beautifully structured finish. Smooth and bright, it goes well with chicken or pork dishes. On the palate, the wines are light with high acidity and tart flavors of red fruits along with a subtle bitter note on the finish. The lively fruity Gamay grape is increasingly sought after in the States and Australasia and is light and smooth. Wine made from the Gamay grape can be drunk chilled.

Quinta da Corte Princesa Douro 2021

Majestic

£26.00

13.5%

Quinta da Côte, nestled in Portugal's Douro Valley, has a rich history dating back to the early 19th century. Traditionally focused on Port production, the estate began crafting its own still wines in 2013. This a unique blend of Tinta Barroca, Touriga Nacional, Touriga Franca and Tinta Roriz. It offers fresh notes of blackberry and blackcurrant, with hints of spice and floral undertones, resulting in an elegant, medium-bodied wine.

The Touriga grape is now planted across the Southern hemisphere and even allowed in Bordeaux. The vine is very vigorous, and good results depend on keeping it in check. In the Douro it is grown in searing heat in steep vineyards that are more rock than soil. The alternative name of Mortágua pays tribute to these harsh conditions. It needs severe pruning to keep it under control. In contrast, the vine produces just a few bunches of blue-black grapes which vary in size from 'small' to 'tiny'. Thus yields are among the lowest of any commercial grape variety.

It pairs beautifully with pork tenderloin or roast beef, as its balanced acidity and soft tannins enhance the flavours of rich, savoury dishes. Enjoy it now, or cellar it for up to 10 years to develop even more complexity.