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Father's Day: Three bottles of wine that would delight dads on Father's Day

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By Tim Worth



Lallier Grand Cru Grande Réserve Brut NV, Domaine du Monteillet Condrieu 'Les Grandes Chaillées' 2010 and Barbaresco Camp Gros, Marchesi di Gresy 2006

Derbyshire [wine](#) merchant Tim Worth, from Worth Brothers, in Kirk Langley, looks at wines suitable for [Father's Day](#).

A FEW years ago, I made an ongoing rod for my own back by revealing, to my three children, my reservations about Father's Day.

It was hard, I explained, for me to feel really connected to a day that didn't, at least in the UK, exist when I was growing up and that appears, unlike the centuries old sacred **Mother's Day celebration**, to have been invented purely for commercial reasons.

As you can imagine, my teenage sons were more than willing to take me at my word and since then, **Father's Day gifts** from them have been decidedly thin on the ground and, of course, I've only myself to blame.

Thankfully, my daughter, who is a few years younger, paid absolutely no heed whatsoever to my pompous Father's Day resistance speech and continues to create something beautiful for me each year.

Anyway, wine is always a popular Father's Day gift, and if I'd not dissuaded two of my brood from buying me a present and their purses stretched a little, well – a lot – further, then these are the three wines (sparkling, white and red) that I'd be delighted to receive from my kids tomorrow.

Champagne Lallier Grand Cru Grande Réserve Brut NV

Bollinger is the biggest name to be found in the Champagne commune of Ay but it's far from the only Champagne house in town and my preferred house, Champagne Lallier, produces exquisite Champagnes that, stylistically, are very similar to Bollinger but carry far less scary price tags.

Champagne Lallier is a small family concern and, like Bollinger, their Champagnes are mainly comprised of red grape variety – Pinot Noir. My favourite, the Champagne Lallier Grand Cru Grande Réserve Brut is fashioned from 65% Pinot Noir and 35% Chardonnay and is aged for up to 36 months in Lallier's cellars before release.

The wine was awarded a Gold medal at the 2015 Sommelier Awards and is a Champagne of exhilarating freshness, complexity and finesse that possesses invigoratingly zesty citrus notes and a seriously toasty depth. As with most Champagnes, it's great as an aperitif but I prefer it with Chinese dim sum or charcuterie.

Domaine du Monteillet Condrieu 'Les Grandes Chaillées' 2010

Found in the centre of France, the northern Rhône Valley, is renowned for its elegant and herbaceous red wines that are comprised mainly of the Syrah (Shiraz) grape variety but can, and often do, contain a small percentage of white grape variety, Viognier. Added to a red wine, Viognier imparts complex floral notes and stone fruited softness but, for me, the grape really reaches its apogee when it's used to create, exclusively, white wine in the small appellation of Condrieu.

The Condrieu 'Les Grandes Chaillées', made at Domaine du Monteillet by exceptional winemaker, Stephane Montez, is the absolute essence of Viognier and effortlessly combines elegance, delicate perfume, freshness and minerality with deep laying and long lasting stone fruit flavours. For a truly special Father's Day treat, pair it with grilled lobster.

Barbaresco Camp Gros, Marchesi di Gresy 2006

Produced only in the very best vintages, the Barbaresco Camp Gros is an iconic wine from an iconic producer.

Alberto di Gresy's family have owned the Marchesi di Gresy winery for centuries and they released their first bottle of the very special, Barbaresco Camp Gros in 1978. Made from the Nebbiolo grape variety, the 2006 Camp Gros has attractive floral and fragrant aromas and a palate of warm, dried fruits with sweet tobacco and liquorice notes. It demands to be paired with a fine meat dish and I'd especially recommend trying it with ultra-slow roast rump of beef.