



D R I N K • Will Lyons

Under starters orders for a right royal jubilee celebration

Street parties, lunches in the garden with family and friends, a gathering in the park or a raucous barbecue... Whatever you're planning for next weekend, the Platinum Jubilee calls for something celebratory in your glass. For many, champagne is the only option. Pol Roger is a Windsor favourite, having been served at several royal weddings, so you could try the non-vintage Brut Reserve (Waitrose, £46) or go extra-posh and serve one of my top grower champagnes, Egly-Ouriet Les Premices Brut (Lea and Sandeman, £49.95). This is surely also a time to celebrate our own vinicultural landscape — Morrisons' The Best English Sparkling Brut (£25) not only has several years of bottle age but is produced by one of England's leading estates. Alternatively, what about a can of a quintessentially British summer aperitif with Taylor's Dry White Port and Tonic (25cl; ocado.com, £2.50)?

A long weekend of picnics and alfresco dining calls for light wines with lively aromas and refreshing acidity. New Zealand sauvignon blanc is a reliable crowd-pleaser and the 2021 Yealands Reserve from Marlborough, bursting with intense gooseberry and tropical fruit, is conveniently down £2 to £9.49 at Waitrose. The 2020 Maison du Vin Côtes de Gascogne, a blend of colombar and sauvignon blanc, has that same signature grassy and gooseberry character for £3 less at Co-op.

If the sun is out I will be looking for reds with oodles of primary fruit: think valpolicella, chianti and beaujolais. And if anyone wants to complete the festivities with a hat-trick of red, white and blue, the Adgestone vineyard on the Isle of Wight actually makes a blue sparkling wine. The estate won't divulge how, but I suspect the colour comes from the skins of the rondo grape. In truth it's more of a novelty than a gustatory pleasure — but then the jubilee can be that sort of weekend ■



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1. 2020 Famille Bougrier Pure Vallée Pinot Noir France (12.5%) The Wine Society, £7.50 A light, silky and savoury pinot noir, with moreish hints of red fruit including cherry. Ideal for a party and excellent value.

2. 2021 Baron Amarillo Rias Baixas Albariño Spain (13%) Aldi, £7.49 This lovely white from Galicia has bags of floral and citrus charm, married with a super-dry, refreshing finish. Perfect with the starters.

3. 2021 BDX Revolution Cabernet Franc Rosé France (12%) Co-op, £8.50 Founder of New Zealand's iconic Cloudy Bay, David Hohnen shows old-world finesse to produce this elegant rosé full of sappy berry flavour.

4. 2018 Louis Violand Mercurey Blanc France (13.5%) Majestic, £11.99 Here's a classic white burgundy that tastes far grander than its price or provenance suggest. Lashings of creamy oak, with taught acidity.

5. 2020 Dopff au Moulin Pinot Noir des 2 Cers France (13%) Islington Wine, £18.99 Interesting pinot noir is a must for outdoor occasions. This has wild berry and cherry in abundance, backed by spice.

6. 2019 Windsor Great Park Sparkling Rosé England (12%) The Sunday Times Wine Club, £49.99 What better way to toast Her Majesty than with a wine from her back garden? And it's bursting with creamy fruit.

Wine of The Times

Our podcast **Wine Times** — co-hosted by Will Lyons — won podcast of the year at the British Media awards earlier this month. You can catch up with series one with his co-host Miquita Oliver and guests including Ed Gamble, Jamie Cullum and Marcus Wareing by visiting [sundaytimeswineclub.co.uk](https://www.sundaytimeswineclub.co.uk). The new series with Will and his new co-host, the comedian Suzi Ruffell, is airing now

