

Bourne Mixed Case



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WINE CLUB MANAGER

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Our July Bourne case is designed to cater for what we hope is a month of true summer drinking. The whites thrill with bright acidity to refresh after a day in the office or garden – from zingy, dry German Riesling and a thoroughly delicious Pinot Grigio (truly, we promise) to a more unusual Argentinian blend. Combining the native voluptuous Torrontés with bright Chenin, this intriguing blend would be perfect with spicy food. As for the reds, we've chosen juicy and bright flavours that lend themselves to picnics in the park and al fresco dinners: try any of the three lightly chilled on a hot day.

2015 BODEGAS BÓRBORE, RIENDA SUELTA



Bodegas Bórbore, founded in the 1930s by Italian immigrants, is a family run winery based in San Juan, just north of the more famous Mendoza region. The modern winery, located in the Tulum Valley, makes wines from both familiar and less familiar grape varieties, including the Italian red Bonarda and the local white speciality, Torrontés.

Deep lemon in colour, this blend works perfectly. The Chenin Blanc, vibrant on the nose with fresh aromas of green apple, is well balanced by the more aromatic Torrontés which brings layers of peach, apricot and rose petals. On the palate, the wine is smooth with a rich mouth-feel. It's generous, yet fresh. Drink now.

Food matches	Thai red or green curry
Price	£9.95 per bottle
How to serve	Serve chilled
Region	Tulum Valley, Argentina
Grape variety	Torrontés, Chenin Blanc
Product code	Z8000B
Style	Dry, medium to full-bodied white wine
Terroir	Desert-like vineyards at the foot of the Andes
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
RIESLING OR GEWÜRZTRAMINER

2016 GÖNNHEIMER RIESLING, EYMANN



Weingut Eymann is a family-run winery with a keen focus on biodynamic and organic practices. Located in the Pfalz, a warmer region of Germany, Eymann's Rieslings offer a rounder and weightier style. The vineyards are planted on the Upper Rhine terrace on soils that were formed during the last Ice Age.

The nose offers aromas of lemon verbena, red apple and citrus. Having spent four to six months on its lees, the wine has developed a generous weight and rich texture tempered by naturally vibrant acidity. The finish is long and persistent, making it an incredibly good-value dry Riesling. Drink now to 2020.

Food matches	Aromatic king prawn Thai curry or coq au Riesling
Price	£12.75 per bottle
How to serve	Serve chilled, straight from the fridge
Region	Pfalz, Germany
Grape variety	Riesling
Product code	Y9727B
Style	Dry, medium-bodied white wine
Terroir	Thick top soil, with gravel, sand, granite and slate
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
CLASSIC AUSTRALIAN EDEN VALLEY RIESLING

2016 PINOT GRIGIO DELLE VENEZIE, NEC OTIUM



Nec Otium is a *négociant* operation that vinifies each wine in the winery of the grape grower, according to his or her winemaking philosophy. This decision was made to respect the provenance and the character of each wine. This Pinot Grigio is made at the Silvana Cerato cellar, in Colli Orientali del Friuli.

The colour is pale, while the nose is fruity and mineral. Fermentation takes place in stainless-steel tanks, followed by six months' lees-ageing that imparts additional weight and flesh to the final wine. No malolactic fermentation guarantees the vivacity and the purity of the fruit. This wine is what you need to welcome summer on your patio. Drink now.

Food matches	Vegetable quiches, caprese salad or Mediterranean mezze platters
Price	£10.35 per bottle
How to serve	Serve chilled at 10 to 12°C
Region	Friuli-Venezia Giulia, Italy
Grape variety	Pinot Grigio
Product code	Y8684B
Style	Dry sparkling wine
Terroir	Ponca (marl and sandstone)
Buyer	Davy Zyw

Tasting notes

If you like this, you might like:

TREBBIANO D'ABRUZZO OR LIGHT SICILIAN GRECANICO

2016 BEAUJOLAIS, VIEILLES VIGNES, DOMAINE DE LA ROCAILLÈRE



Located in the south of Beaujolais, Vincent Fontaine works this 20-hectare estate which has been in his family since the 18th century. He has very old vines and makes his wines in the traditional way, using semi-carbonic maceration in concrete tanks to produce fruity wines with good structure.

Pale ruby in colour, this Beaujolais offers charming aromas of red cherry and some floral perfume. The palate is crunchy, chalky and bursting with red berries. This is a refreshing wine which will leave you reaching for a top-up! Drink now to 2020.

Food matches	Try with goats' cheese and beetroot tart
Price	£11.95 per bottle
How to serve	Serve lightly chilled
Region	Beaujolais, France
Grape variety	Gamay
Product code	Y8207B
Style	Dry, light-bodied red wine
	Over 70-year-old vines planted on clay-limestone soils
Terroir	
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

LOIRE REDS OR PINOT NOIR

2017 DOMAINE COUDOULET, PINOT NOIR



Brothers Jean-Yves and Pierre-André are the sixth generation of Ournacs to produce wines here. Like other growers in the area, they have progressively replanted their vineyards over the last 15 years, replacing many traditional varieties with Syrah, Chardonnay and Pinot Noir. The vines are grown on clay-chalk soils and part of the property qualifies for the Minervois appellation.

A punchy red with lots of flavour and complexity, this is classically Pinot Noir in its fine tannins and fresh acidity, but the comparison to its Burgundian counterparts stops there. The flavour profile is of both red and black berry fruit enhanced by smoke and herbal notes. Rich and intense it makes for a very quaffable glass. Drink now to 2020.

Food matches	Red meat dishes – try it with beef stew or a hearty sausage casserole
Price	£12.00 per bottle
How to serve	Decant for 30 minutes or serve straight from the bottle
Region	Pays d'Oc, France
Grape variety	Pinot Noir
Product code	V3885B
Style	Dry, medium-bodied red wine
Terroir	Clay-chalk soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

OTHER WELL-MADE PAYS D'OC PINOT NOIRS

2016 DOUROSA, TINTO, QUINTA DE LA ROSA



Quinta de la Rosa is a small estate in the heart of the Port wine-growing region in Alto Douro, near Pinhão, owned and operated by the Bergqvist family. It remains one of the few Single Quintas where the vineyards start at the bank of the Douro and rise 450 metres to the towering top of the mountain.

Deep ruby in colour, this has a rich and generous nose of blackcurrant, plum and dark cherry with some fleshy raspberry and hints of dried herbs. On the palate, the acidity is fresh and lively. The wine is well-structured despite not being over-worked or over-oaked. It ends with a vibrant finish. Drink now to 2020.

Food matches	Perfect with charcuterie
Price	£13.95 per bottle
How to serve	Can be drunk lightly chilled (at 15 to 16°C) or at cool room temperature
Region	Douro, Portugal
Grape variety	Touriga Nacional 52%; Touriga Franca, Tinta Roriz and Tinto Cão 48%
Product code	V2557B
Style	Dry, medium-bodied red wine
Terroir	From the river's edge to the mountains there are 11 different microclimates
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

MENCIÁ FROM NORTH-WEST SPAIN