

Napoleon Mixed Case



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WINE CLUB MANAGER

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Our Napoleon Mixed Case is filled with particularly mouth-watering bottles this month. Compare and contrast the classic, yet superior, white Bordeaux (a Sauvignon/Sémillon blend) from Ch. Guiraud with David Ramey's Californian Sauvignon Blanc – both offer zesty, fresh drinking suited to summer days. As for the reds, we have included a trio of truly classic Old World wines: a fresh cassis-edged Claret from Pessac-Léognan; a serious, structured, red-berried Langhe Nebbiolo; and a complex, vibrant Rioja from the brilliant team at Allende.

2015 LE G DE CH. GUIRAUD



Guiraud's 85 hectares of vineyards are located on one of the hills above the village of Sauternes. They are planted with 65 percent Sémillon and 35 percent Sauvignon Blanc, all grown organically. Guiraud is a very ambitious property with aspirations to produce a wine that will one day rival Ch. d'Yquem. Their dry white is a testimony to their sense of innovation and to the quality of their winemaking.

A crisp elegant wine, this has an intense nose of citrus and a smoky lick from its time in oak. The palate is textural with lemon, a hint of tropical fruit and a cool minerality which intertwines with a fresh finish. Drink now to 2021.

Food matches	Any white fish, particularly shellfish dishes
Price	£20.95 per bottle
How to serve	Serve chilled
Region	Bordeaux, France
Grape variety	Sauvignon Blanc 50%, Sémillon 50%
Product code	Y7151B
Style	Dry, medium-bodied white wine
Terroir	Alluvial soils with clay and gravel
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

OTHER TOP DRY BORDEAUX BLANC

2015 SIDEBAR, SAUVIGNON BLANC, HIGH VALLEY



Winemaker David Ramey is hugely well-known and respected for his Sonoma Chardonnays, however with his Sidebar project he is exploring other grape varieties, as well as regions within California. The fruit is sourced from a vineyard north of Napa (Brassfield) at 1,800ft elevation. It is one of the coolest sites in Lake County which helps the wine achieve freshness and vibrancy. The wine is then aged for two months on lees in a mix of neutral oak, stainless steel and concrete egg.

Light gold in colour with citrus, grassy aromas and blackcurrant leaf. Lemon verbena and spice follow on the palate. Searing acidity defines this wine's structure; refreshing and mineral, it's almost Old World in style. Drink now to 2020.

Food matches	Fish or goats' cheese salad
Price	£20.00 per bottle
How to serve	Serve chilled
Region	California, USA
Grape variety	Sauvignon Blanc
Product code	V1867B
Style	Dry, medium-bodied white wine
Terroir	Gravel, sand and loam
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

SANCERRE

2016 BRANCO, M.O.B.



M.O.B stands for the three Portuguese winemakers behind this project, Moreira, Olazabal & Borges, who have been colleagues and friends since their oenology university days. They chose to work with fruit from the Dão Valley because of its incredible potential for producing quality, age-worthy wines. Their focus is on indigenous grape varieties.

Golden yellow in colour, this has a complex nose of wet stone, stone-fruits and jasmine. The minerality follows through on the palate, contributing to the delicate yet textural mouth-feel (thanks to considerable lees contact). A lively acidity keeps this wine fresh and balanced. Great depth and length. Drink now to 2020.

Food matches	Freshly grilled fish or seafood stews
Price	£21.95 per bottle
How to serve	Serve chilled
Region	Dão, Portugal
Grape variety	Encruzado 70%, Bical 30%
Product code	V1816B
Style	Dry, light-bodied white wine
Terroir	Low-yielding vines planted on granite soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

GODELLO OR ALBARIÑO

2014 CH. PICQUE CAILLOU ROUGE, PESSAC-LÉOGNAN



This 24-hectare property boasts classic gravel soils and a notably warm microclimate, so performs well in cooler years such as 2014. The ethos in the vineyard is *lutte raisonnée*, with vinification and ageing (12 months in French oak, 30 percent new) similarly sympathetic. Since a change of direction in 2006, we have seen a huge improvement in the quality of the wines from this estate.

This is precisely what one wants from Pessac-Léognan: elegant and mineral on the nose, with aromas including black cherries and graphite. The palate reveals blackberry and plum fruit with dainty tannins and a lovely freshness on the finish which is true to the classic 2014 vintage. Drink now to 2025.

Food matches	Roast lamb, pheasant or partridge
Price	£22.50 per bottle
How to serve	Decant for one hour and serve at room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 60%, Merlot 35%, Petit Verdot 5%
Product code	Y8860B
Style	Dry, medium-bodied red wine
Terroir	Gravel soils
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

OTHER LEFT BANK BORDEAUX

2015 LANGHE NEBBIOLO, CASCINA FONTANA



Cascina Fontana is located in the heart of the Barolo wine region, in the small hamlet of Perno, near Monforte d'Alba and about 15km from Alba. Here the Fontana family continue to cultivate grapes and make wine as they have done for the past six generations.

The 2015 vintage is universally seen as a “*grande annata*”. The weather was warm and dry during the vegetative phase, and mild throughout ripening. A few rainy days ensured the presence of a lively acidity. This Nebbiolo is brilliant garnet red in colour, with notes of cherries and strawberries. The palate shows fine tannins and the fruitiness is combined with a subtle balsamic note. Drink now to 2025.

Food matches	Plin al ragu to respect tradition or succulent, juicy roasts
Price	£26.00 per bottle
How to serve	Serve at room temperature
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Y9350B
Style	Dry, medium-bodied red wine
Terroir	Castello di Sinio parcel blended with the cru Il Pozzo in Castiglione Falletto
Buyer	Davy Zyw

Tasting notes

If you like this, you might like:

GATTINARA FROM ALTO PIEMONTE

2011 RIOJA TINTO, FINCA ALLENDE



Finca Allende, the estate created by brother-and-sister team Mercedes and Miguel Angel de Gregorio, is located in the hill town of Briones in the Rioja Alta. “Allende” can be roughly translated as “further”; representing its philosophy is to go further and further towards creating the perfect Rioja.

Intense ruby with purple edges, this has a fresh, vibrant nose. Blackberry, cranberry and wild forest fruits dominate before the subtle cedar and tobacco is revealed. The oak is perfectly integrated. It is very lively on the palate with excellent depth and an elegant structure. Drink now to 2021.

Food matches	Lamb with thyme gremolata
Price	£22.95 per bottle
How to serve	Serve at 15 to 17°C; may benefit from decanting
Region	Rioja, Spain
Grape variety	Tempranillo
Product code	V1852B
Style	Dry, medium-bodied red wine
Terroir	Clay soils with gravel and 45-year-old vines
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

BARBERA D'ALBA