

Bourne Mixed Case



Katie Cooper

WINE CLUB MANAGER

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Named for the Widow Bourne, who founded Berry Bros. & Rudd in 1698, this case offers an excellent introduction to the world of wine. Highlights from January's selection include: a classic white Graves that provides the perfect accompaniment for shellfish which is generally at its best in the depths of winter; a peachy Albariño to match light pastas and seafood; a strawberry-fuelled Beaujolais ideal for midweek roast chicken and a warming Spanish red made from Bobal, a spicy varietal which makes its Wine Club debut this month.

2012 CH. GUIRAUTON BLANC, GRAVES



This tiny Château, just to the south west of Bordeaux, has been owned by the famous winemaking family of Dubourdieu since the 1980s. There are only seven hectares under vine and six of those are white varietals. There is no oak used so the floral aromatics really shine through and are not overshadowed by wood.

Clean and bright with a pale lemon colour. The nose is gently aromatic and shows notes of lemon zest, elderflower and peaches. The palate is clean as a whistle – zesty, vibrant and refreshing. A touch of weight on the mid-palate fills the wine out nicely.

Food matches	On its own, with seafood, chargrilled vegetables, goats' and soft cheese
Price	£11.50 per bottle
How to serve	Chill to 12°C
Region	Bordeaux, France
Grape variety	Sauvignon Blanc 65%, Sémillon 35%
Product code	98005B
Style	Bone dry, medium-bodied white wine
Terroir	Fine gravel and limestone
Buyer	Philip Moulin
Tasting notes	

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SANCERRE OR GAVI DI GAVI

2012 MALVASIA, TASTO DI SETA, CASTELLO DI LUZZANO



With Oltrepò Pavese to the west and Colli Piacentini to the east, Castello di Luzzano is situated on a hilltop at 270 metres above sea level. As such it is partly in Lombardy and partly in Emilia Romagna. This unusual position has remained unaltered for centuries and affords the castello some spectacular scenery, as well as the opportunity to produce wine from two wine regions.

Exotic candied fruit characterises this stunning dry white, largely due to the prized Malvasia Bianca Candida Aromatica variety but also thanks to Giovannella Rugazza's organic vineyards and sensitive winemaking. I love its sleek, pithy and yet velvety feel, delicate while also being 'generoso'!

Food matches	Pasta, fowl
Price	£11.95 per bottle
How to serve	Chill to 12°C
Region	Emilia-Romagna, Italy
Grape variety	Malvasia Bianca Candida Aromatica
Product code	96064B
Style	Dry, light to medium-bodied white wine
Terroir	Iron rich calcareous clay
Buyer	David Berry Green
Tasting notes	

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GODELLO

2012 ALBARIÑO, IGREXARIO DE SAIAR



Rías Baixas is the spiritual home for Albariño, one of the most modish of all white varieties. Benito Santos was one of the significant characters in the establishment of Rias Baixas as a DO and his eponymous Bodega is now in the good hands of winemaker Todd Bloomberg not - one assumes, a blood relative. This winery is located in the highly rated province of Pontevedra.

Ripe with notes of peach, green apple, white flowers and tropical fruit, compared by some to Viognier, by others to Grüner Veltliner, Riesling even. One may certainly state that the graceful juxtaposition of firm acidity and silky texture provides an unforgettably bittersweet experience.

Food matches	Seafood dishes
Price	£11.95 per bottle
How to serve	Lightly chilled
Region	Rías Baixas, Spain
Grape variety	Albariño
Product code	96960B
Style	Dry, aromatic white wine
Terroir	Clay, with sand/gravel topsoil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

SOUTHERN FRENCH VIOGNIER OR VERDEJO

2012 BEAUJOLAIS, LES GRAVELLES, ALAIN CHATOUX



Alain Chatoux comes from the bucolic hamlet of Ste Paule, around 600m above sea level, where the steep slopes have been planted with vines for generations. Alain himself has the ageless quality of a central casting peasant farmer. His vast frame belies nimble fingers in the vineyards and winery and the result is a wine which transcends any other straight Beaujolais.

A lovely bright purple colour with good density. The 2012 displays a rich and thrilling bouquet with lifted black fruit notes, a real depth of flavour on the palate and a lovely touch of acidity.

Food matches	Pork, chicken or duck
Price	£11.95 per bottle
How to serve	No need to decant, serve at room temperature
Region	Beaujolais, France
Grape variety	Gamay
Product code	97534B
Style	Dry, medium-bodied red wine
Terroir	Gravel on granitic sandstone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like: PASSETOUTGRAINS FROM BURGUNDY OR LIGHT CHILEAN PINOT NOIR

2009 CH. CAILLOU LES MARTINS, LUSSAC ST EMILION



Lussac is one of the lesser known "satellite" regions of St Emilion, and its wines are usually terrific value. Its deep clay soils are ideal for Merlot vines and give rich, hearty wine for relatively early drinking. Caillou Les Martins is a tiny (8ha) estate in family ownership.

The warmth of the 2009 vintage is clearly evident here. Deeply coloured, this is rich and enticing on the nose - full of bramble fruit and spicy oak. The palate is well endowed with chunky, blackberry fruit and has good tannic structure on the finish. A hearty wine with lots of character.

Food matches	Roast beef/lamb, stews & hard cheeses such as cheddar
Price	£11.50 per bottle
How to serve	No need to open in advance, it should "open up" in the glass. Serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 60%, Cabernet Franc 40%
Product code	98006B
Style	Dry, full-bodied red wine
Terroir	Deep, ferruginous clay
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

CHILEAN MERLOT OR SOUTHERN FRENCH BLENDS

2012 MESTIZAJE TINTO, MUSTIGUILLO



One word summarises the Mustiguillo message and that word is Bobal, one of the greatest and most under-rated of Spanish grape varieties. Celebrated winemaker Toni Sarrion has selected precipitous plots at up to 800 metres and cleverly blended this fascinating grape with small amounts of other, more familiar varieties. The results are a revelation.

Eight months in French oak have added backbone to the ripe, seductive core of this wine. Crushed raspberry, cassis and cinnamon dominate the nose with the palate adding spice and hints of sousbois. The denouement is precise and refreshing. The outstanding 2012 is floral, silky and long; complex in other words.

Food matches	Pasta or lamb chops
Price	£11.50 per bottle
How to serve	No need to decant, but perhaps open a while before serving
Region	Valencia, Spain
Grape variety	Bobal
Product code	97265B
Style	Dry, medium to full-bodied, aromatic red wine
Terroir	Limestone, gravelly top soil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RIOJA RESERVA OR SOUTHERN FRENCH BLENDS