

Bourne Mixed Case



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Four of the six wines in this month's Bourne Mixed Case are multi-varietal blends. Winemakers mix different varietals with the aim that the sum will become more than its parts and Bordeaux is arguably the heartland for this style of winemaking. Try the Ch. Trocard and see if you can identify the fleshy ripeness of the (dominant) Merlot alongside the firmer, blacker fruited Cabernets which lend backbone to the blend. Equally well balanced is the white Bordeaux, Ch. Ricaud, which aligns gooseberry-filled Sauvignon with the waxy lemon lick of Semillon.

2013 CH. DE RICAUD, BORDEAUX BLANC



Lying near the town of Cadillac southeast of Bordeaux, Ch. de Ricaud is a gloriously ornate building dating back to the 15th century. The vineyard is situated in a natural amphitheatre formed by glacial deposits of gravel croups alongside the Garonne river. In contrast to the age of the Château, the winery is ultra-modern and the wines are very polished.

The nose is dominated by aromatic Sauvignon (gooseberry and cut grass) with Semillon adding a waxy depth. No oak is used here, so the palate is fresh and nervy, with crunchy whitecurrant fruit and lemon zest on the finish. Now-2016.

Food matches	Smoked trout pâté, soft goats' cheese or shellfish
Price	£9.95 per bottle
How to serve	Serve cool, straight from the fridge
Region	AOC Bordeaux, France
Grape variety	Sauvignon Blanc 81%, Semillon 19%
Product code	Z3765B
Style	Dry, medium-bodied, white wine
Terroir	Clay-limestone over deeper gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

SANCERRE OR AUSTRALIAN SAUVIGNON SEMILLON BLENDS

2013 LANGHE CHARDONNAY, CONZIA DI F. FABIANI, LUZI-DONADEI



The Donadei and Fabiani families have been making wine at Clavesana, near Dogliani in Piedmont, since 1700. In 1998 Fabrizio Fabiani and Andrea Luzi formally teamed up as the Luzi Donadei Fabiani cantina. Thirteen and a half hectares of vineyards sit 400 metres above sea level and form part of the Dogliani DOCG zone, close to the Langhe, facing the Alps.

Delicately restrained, with aromas of lime, hay and honeydew melon, this wine reminds one of a Ligurian white, such as Gavi. This unoaked, low alcohol wine opens up with fleshy melon fruit, while still reflecting the vineyard's provenance with cool, salty, mineral poise and pristine elegance. Now-end 2015.

Food matches	Fried anchovies
Price	£12.95 per bottle
How to serve	Chilled to 11°C
Region	Piedmont, Italy
Grape variety	Chardonnay
Product code	Z3478B
Style	Dry, light-bodied white wine
Terroir	White calcareous soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

GAVI OR VERDICCHIO

2013 EL QUINTANAL VERDEJO



Siblings Amelia and Óscar Aragon now make some of the finest wines in Ribera del Duero at Cillar de Silos. Ribera is not really that well suited to white grapes so they have developed a beautiful bodega a little further to the west in the denominación of Rueda to prove that their expertise covers all the bases.

The historical Verdejo grape is now firmly back in fashion. The aromatics bring to mind spring flowers and apricots, with hints of grapefruit also evident; this complexity is carried forward to the palate, where the profile is rounded and juicy, with generous passion fruit flavours and hints of nutmeg and quince on the finish. Now-end 2015.

Food matches	Seafood and white meats, goats' cheese salad too
Price	£11.95 per bottle
How to serve	Serve lightly chilled
Region	Rueda, Spain
Grape variety	Verdejo
Product code	Z0298B
Style	Dry, aromatic, medium-bodied white wine
Terroir	Clay with a little gravel top-soil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
GODELLO OR ALBARIÑO

2011 CHÂTEAU CESSERAS, CUVÉE OLRIC, DOMAINE DE COUDOULET



When I did my Master of Wine thesis on Minervois all those years ago, one producer stood out, and not only because of his military bearing and urbane manner. It was clear that Pierre André Ournac had the measure of this under-rated appellation and it has been a great pleasure to work with him ever since.

Aromas of *garrigue*, black pepper and fruits of the forest make Cuvée Orlac one of the most complex wines that you will find at this price point. A bright, almost decadent purple hue presages savoury power and a solid musculature. The lovely rounded mouthfeel and fine tannins do, however, come as a most agreeable surprise. Now-2016.

Food matches	Pheasant, peppered steak, more ambitious pasta dishes
Price	£10.75 per bottle
How to serve	Serve at room temperature; no need to decant but open an hour before serving
Region	Minervois, France
Grape variety	Syrah 60% and 40% shared between Carignan and Mourvèdre
Product code	94414B
Style	Dry, rich and fruity medium-bodied red wine
Terroir	Limestone escarpments, clay subsoil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
CORBIÈRES OR ST. CHINIAN

2010 CH. TROCARD, BORDEAUX SUPÉRIEUR



Situated to the north of Lussac, the clay soils of Ch. Trocard are very much an extension of those of St Émilion and Pomerol. The main variety is Merlot, which likes the heavier soil, and gives the wine its gently rounded, fruit-driven personality. The current owners are the 14th generation of the Trocard family to make wine here.

Purity of fruit is key here – the nose is very expressive: bramble jam and crème de cassis. There is no oak used so the palate is full of gentle plum and damson fruit. The overall feel is fresh, precise and surprisingly complex. Now-2016.

Food matches	Lamb or beef are obvious contenders; also hard cheeses
Price	£10.75 per bottle
How to serve	No need to decant; serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 70%, Cabernet Franc 15%, Cabernet Sauvignon 15%
Product code	L1609B
Style	Dry, medium to full-bodied, red wine
Terroir	Siliceous clay over deep gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
SOUTH AFRICAN BORDEAUX BLENDS

2012 A. A. BADENHORST SECATEURS RED BLEND



After ten years as winemaker at Rustenberg, the irrepressible Adi Badenhorst bought a 60-hectare piece of land in the Paardeberg, Swartland with his cousin Hein in 2008. They now proudly practice biological farming and make natural wines together in the traditional manner, vinifying in old *foudres* and cement vats.

The 2012 Secateurs Red Blend is an intriguing Rhône-based blend (see percentages below) with lovely red and black fruit on the palate. It is a pure wine with delicious freshness, enhanced by the fine tannic grip on the finish. This is a fascinating wine from the equally fascinating Adi Badenhorst. Now-2017.

Food matches	Homemade shepherd's pie, roast duck, venison sausages
Price	£12.75 per bottle
How to serve	At room temperature – no decanting required
Region	Swartland, South Africa
Grape variety	Shiraz 55%, Cinsault 35%, Grenache 3%, Pinotage 3%, Cabernet Sauvignon 2% and Mourvèdre 2%
Product code	Z3550B
Style	Fruity, medium-bodied red wine
Terroir	Three types of granite (Paardeberg, Lammershoek and Lemoenfontein), clay, weathered granite and shale
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
AUSTRALIAN SHIRAZ