

Bourne Mixed Case



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WINE CLUB MANAGER

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With the first half of the year over, New Year's resolutions may have slipped by the wayside somewhat. If discovering new wines was on your list, then look no further than July's case to get back on track. The unusually-named Catarratto is an indigenous Sicilian varietal which bursts with citrus freshness and makes a good alternative to wines from further north. Moving to California, Uvaggio's Moscato (otherwise known as Muscat) is a fragrantly crisp, dry wine with a floral delicacy perfect for Asian cuisine. Finally, the Rhône-esque Rara Neagra, from Moldova, provides a spicy red for barbecue fodder.

2013 CATARRATTO, MUNIR, VALDIBELLA



Valdibella was established in 1998 with the setting up of a Salesian community to support the local youth of Camporeale in Sicily; eventually it grew into a farming co-operative in 2000. Today, the co-op offers local landowners an alternative to selling fruit (and also almonds and olives) to huge co-operatives, whose activities are closely tied to those of the big brands.

The nose invigorates with mineral, sea-salt and orange-blossom aromas. The name 'Munir' is Arabic, meaning 'fountain of sun' or 'ray of light', pointing to the pale lemon/yellow colour of the wine; it also reflects Sicily's cultural diversity. Drink now to 2017.

Food matches	Apéritif or fish antipasti
Price	£11.95 per bottle
How to serve	Chilled to 11°C
Region	Sicily, Italy
Grape variety	Catarratto
Product code	Z3376B
Style	Dry, light to medium-bodied white wine
Terroir	Sandstone and clay
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
SOAVE CLASSICO OR ALBARIÑO

2013 MUSCADET, LES GRAS MOUTONS, LA HAUTE FÉVRIE



The *domaine* lies 18 kilometres south-east of Nantes, right in the middle of the Muscadet Sèvre-et-Maine appellation. The estate covers 30 hectares of vineyards and is broken into several plots, each with a different aspect and on different soil: siliceous clay or gravelly and shallow, on metamorphic rock.

Fabulously focused with pure grapefruit pith aromas, along with hints of smoke and briny notes. It has an aromatic profile not dissimilar to that which you might expect from Pouilly-Fumé. On the palate it is fuller too, more than its mere 12 percent alcohol would suggest, with oyster-shell, citrus-skin flavours and a refined texture. Drink now to 2017.

Food matches	Shellfish
Price	£11.95 per bottle
How to serve	Chilled to 11°C
Region	Loire, France
Grape variety	Melon de Bourgogne
Product code	Z5611B
Style	Dry, light-bodied white wine
Terroir	Atlantic climate and igneous, metamorphic rock
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
PETIT CHABLIS OR SAUVIGNON DE TOURAINE

2014 LODI UVAGGIO MOSCATO GIALLO, CENTRAL VALLEY



Uvaggio ('blend' in Italian) was set up in 1997 by Jim Moore (ex-Robert Mondavi/Bonny Doon winemaker) and barrel-maker Mel Knox. Jim's thoughtful and modest approach is evident in his winemaking. He focuses on Italian grape varieties in California, creating interesting, authentic, food-friendly wines without the typical Californian price tag.

Exclusive to Berry Bros. & Rudd, this has an intense, fresh nose of rose petals and white-pepper spice. It is a fine example of a refreshing and easy drinking Muscat, light and pretty in style with white peach and rose water coming through on the palate. The finish is fresh and completely dry. Drink now to the end of 2015.

Food matches	Melon, cured meats, pad Thai
Price	£11.95 per bottle
How to serve	Serve cold from the fridge
Region	California, USA
Grape variety	Moscato Giallo (aka Yellow Muscat, Goldmuskateller)
Product code	Z5803B
Style	Dry, fragrant, aromatic, refreshing white wine
Terroir	Clay-loam soils in a single block in the Alta Mesa sub-AVA
Buyer	Catriona Felstead MW

Tasting notes

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

2012 CHÂTEAU GRAND MOULIN LA TOUR ROUGE, CORBIÈRES



Although one of the earliest to gain Appellation Contrôlée status, Corbières is a vast and somewhat heterogeneous area, both qualitatively and geographically. The best wines are located in and around the enclaves of Boutenac and Lézignan, between Narbonne and Carcassonne; it is here where we find the gifted *vigneron* Jean-Noël Bousquet.

The meaty, almost rustic, Carignan finds a perfect counterpoint in the ebullient and graceful Syrah, Jean-Noël's favourite varietal, which adds top notes of violet and blueberry to the richly evocative dark and ripe mid-palate. Notes of *garrigue*, liquorice and tapenade complete the picture, which is further enhanced by a powerful and finely delineated finish. Drink now to 2018.

Food matches	Couscous, grilled lamb, Mediterranean chicken dishes
Price	£10.95 per bottle
How to serve	Open an hour or so before serving
Region	Languedoc, France
Grape variety	Carignan 40%, Syrah 40% and Grenache 20%
Product code	Z1857B
Style	Dry, medium-bodied red wine
Terroir	Dominated by clay subsoil, with top soils combining gravel, sand, pudding stones and alluvial deposits
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
MINERVOIS OR FITOU

2012 LOMA LARGA LOMAS DEL VALLE CABERNET FRANC



The Lomas del Valle range is made from fruit grown on the family-owned Loma Larga estate. Loma Larga means 'long hill', a reference to the raised vineyard site which benefits from the cooling influence of the wind. This range is a brighter, more youthful interpretation of the producer's house style.

This is a great but inexpensive Cabernet Franc from the New World. It has the leafy and bright red-fruit of this variety, but it is this example's freshness which separates it from the rest. It is a well-made and interesting wine, which is exclusive to Berry Bros. & Rudd. Drink now to 2016.

Food matches	Venison, lamb cutlets, roast duck
Price	£11.95 per bottle
How to serve	At room temperature
Region	Casablanca Valley, Chile
Grape variety	Cabernet Franc
Product code	Z4311B
Style	Dry, medium-bodied, fruity but fresh red wine
Terroir	Granite soil on north-facing slopes on the Loma Larga hill
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
CHINON OR BOURGUEUIL

2014 PURCARI RARĂ NEAGRĂ, MOLDOVA



Purcari was founded in 1827 and had already established a reputation for its wines both locally and in France by the end of the 19th century. In 2003, the estate was bought by an international group, and has benefitted from significant investment in both the winery and the vineyards, without losing its local character.

The wine has a bright, almost crimson colour and a nose rich with red berries, herbs, spices and savoury hints. The palate is medium-bodied with crunchy red fruit and a hint of *herbes de Provence* on the food-friendly finish. Drink now to 2018.

Food matches	Lighter meat and pasta dishes
Price	£10.95 per bottle
How to serve	Serve at room temperature, ideally after decanting
Region	Dniester, Moldova
Grape variety	Rară (Băbească) Neagră
Product code	Z7238B
Style	Dry, medium-bodied red wine
Terroir	Situated on rolling slopes cooled by the Black Sea
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like:
SOUTHERN RHÔNE BLENDS