

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 March's selection include: an easy-drinking Semillon Sauvignon blend from acclaimed Australian producer Yalumba; a classically styled St Veran showing plenty of vibrant pear fruit; and a fine Côtes du Rhône from one of the best producers in the area that would be perfect with casual sausage and mash suppers.

2012 YALUMBA CHRISTOBEL'S CLASSIC DRY WHITE, YALUMBA WINERY



Yalumba was founded in 1849 by the Smith family and is still in family hands now. The winery is one of the landmarks of the Barossa Valley. This wine is named after Christobel Hill Smith who hosted tastings for visitors for over fifty years. Yalumba contrives to have a family business ethos with a ready adoption of the latest technology to maintain the quality of their award winning wines.

A very pale lemon-green colour and aromatic nose with notes of melon from the Semillon, grassiness and tropical fruit from the Sauvignon and a floral lift from the Savagnin. The palate is lively and imbued with the same *mélange* of perfumes as the nose, and an uplifting acidity.

Food matches	Seafood and white meats
Price	£10.95 per bottle
How to serve	Chilled to 8-10°C. Drink now-2015
Region	Barossa Valley, South Australia
Grape variety	Semillon 81%, Sauvignon Blanc 15%, Savagnin 4%
Product code	99248B
Style	Dry, crisp, aromatic, medium-bodied, unoaked white wine
Terroir	The grapes come from a number of parcels in the Barossa Valley with varying soil types
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like:
DRY WHITE BORDEAUX WITH A HIGH SEMILLON CONTENT

2012 ST VÉРАН, DOMAINE DES GERBEAUX



Domaine des Gerbeaux is run by husband and wife team Jean-Michel and Beatrice Drouin who produce a series of fine Mâconnais wines from their home base in Solutré, on the cusp between Pouilly-Fuissé and this appellation of St Veran. This wine is vinified in stainless steel and bottled with a stelvin screwcap.

Full, delicious juicy fruit, a very attractive cuvée as ever. There are some fresh pears on the nose, a sense of energy and good acidity on the palate. This has lovely weight, not heavy, excellent length. It beautifully expresses the summer sunshine of the Mâconnais.

Food matches	Chicken pie or roast chicken
Price	£12.95 per bottle
How to serve	Chill to 12°C. Drink now-end 2014
Region	Burgundy, France
Grape variety	Chardonnay
Product code	94802B
Style	Dry, medium-bodied white wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
ST AUBIN OR POUILLY-FUISSÉ

2013 CSERCZERGI FŰSZERES, FRITTMANN BROTHERS



The Frittmann brothers set up their modern, well-equipped winery in 1987, but the family have a long history of owning and working vineyards in Kunság. They currently have around 50 hectares of vines, mainly planted with indigenous varieties. Cserszegi Fűszeres is widely grown in the Kunság area, and would undoubtedly be more popular if it had a more pronounceable name. Fűszeres means spicy in Hungarian.

Pale lemon-green in colour with an aromatic nose reminiscent of dry Muscat; floral, grape and spice notes. Crisp, refreshing acidity, a medium palate weight and plenty of green and citrus fruit flavours, underpinned with some sweet spice and floral notes, provides an unforgettably bittersweet experience.

Food matches	Try with any spiced fish or chicken dish, or simply as an aperitif
Price	£10.95 per bottle
How to serve	Chill to 8-10°C. Drink now-2015
Region	Kunság, Hungary
Grape variety	Cserszegi Fűszeres
Product code	99247B
Style	Crisp, aromatic, unoaked, medium-bodied white wine
Terroir	Vines were originally planted in the arid Great Plains area to stabilise the sandy soil
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like:
MUSCAT FROM ALSACE OR GRÜNER VELTLINER PERHAPS

2012 DOGLIANI, DONADEI-FABIANI



The Donadei and Fabiani families have been making wine at Clavesana, near Dogliani, since 1700. In 1998 Fabrizio Fabiani and Andrea Luzi formally teamed up as the Luzi Donadei Fabiani cantina, with Fabrizio Fabiani responsible for the 13.5 hectares of vineyards perched overlooking the village of Clavesana below. Clavesana forms part of the (Dolcetto) Dogliani DOCG zone, due south west of the Langhe.

Vivid violet in colour, this 100% Dolcetto (di Dogliani) literally bursts with fresh floral energy, lifted by an extraordinary raspberry essence. Refreshingly modest in alcohol, it's textbook plus Dolcetto, being light in body, crispy cool, amazingly transparent, delicate, with exciting, cleansing berry crunchiness. Great with traditional antipasti. Carne cruda, vitello tonnato, pepperone, acciughe verde (traditional Piedmont cucina)

Food matches	Carne cruda, vitello tonnato, pepperone, acciughe verde (traditional Piedmont cucina)
Price	£12.95 per bottle
How to serve	Serve at 14°C. Drink now-2018
Region	Piedmont, Italy
Grape variety	Dolcetto
Product code	98079B
Style	Dry, light to medium-bodied red wine
Terroir	Calcareous white tufo
Buyer	David Berry Green
Tasting notes	

If you like this, you might like:
BARBERA D'ASTI OR FLEURIE

2011 WILLIAM FÈVRE ESPINO CARMENÈRE, PIRQUE



William Fèvre turned his back on the restrictive regulations in his native Chablis and set up this joint venture in Chile in 1989. After fermentation in temperature controlled stainless steel tanks, the wines are aged for eight months in French oak barriques that are 2 to 5 years old, adding a gloss of oak structure to the wine without overwhelming the ripe fruit characteristics.

The wine is a vibrant purple-ruby, with ripe red fruit aromas bound up with some leafy notes. The palate has a juicy red plum character and hints of white pepper, coupled with the blackcurrant leaf which is typical of this variety.

Food matches	Hard cheeses or meaty pasta dishes
Price	£10.95 per bottle
How to serve	No need to decant, serve at 15°C. Drink now-2016
Region	Maipo Valley, Chile
Grape variety	Carmenère
Product code	96968B
Style	Dry, medium-bodied, fruit-expressive red wine
Terroir	The vines are planted high on the hillside slopes overlooking San Juan de Pirque in Maipo, rather than on the more popular, and undoubtedly easier to work, flat valley floor
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like: PASSETOUTGRAINS FROM ARGENTINIAN MALBEC OR SOUTH AFRICAN MERLOT

2011 CÔTES DU RHÔNE ROUGE, DOMAINE CHAUME ARNAUD



Vinsobres is one of the most northerly of the Rhône villages, marked by a specific, and cool, micro-climate and by relative altitude, where white grapes flourish and of the reds, Syrah in particular comes into its own. Such excellence is nurtured with great skill by the best producers in the region, Valérie and Philippe Chaume Arnaud. Despite his rugby-playing past, Philippe makes wines of incredible elegance and finesse.

One of the finest generic Côte du Rhône that we know, the 2011 is a traditional blend showcasing a spicy backdrop against an attractive dark fruit profile. Licorice, tobacco and *sousbois* add further complexity.

Food matches	Roasts or casual mid-week suppers; casseroles, bangers and mash, pasta and the like
Price	£11.95 per bottle
How to serve	Serve at room temperature; aerate ideally for 30 minutes before serving. Drink now-2017
Region	Rhône, France
Grape variety	Grenache 60%, Syrah 20% and Cinsault 20%
Product code	96265B
Style	Dry, medium to full-bodied red wine
Terroir	Alluvial deposits, clay limestone, a few <i>galets</i> (pudding stones)
Buyer	Simon Field MW
Tasting notes	

If you like this, you might like:
LIRAC OR BEAUMES DE VENISE