

# Bourne Mixed Case



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WINE CLUB MANAGER

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*March's Bourne Mixed Case brings some positively spring-like wines to draw us out from the dark days of winter. The zesty, zingy Sauvignon Blanc from Lomas del Valle calls for a seafood match, or save it to enjoy with May's not-far-off asparagus season. The tropical fruits of the Languedoc white should help recall sunnier climes with richness of fruit and creamy, integrated oak. Finally, if you're entertaining at Easter and keeping it traditional with roast lamb, as I will be, then the La Legua Tempranillo from the lesser-known region of Cigales in Spain is a fine choice for pleasing friends and family.*

## 2013 SYLVANER DE MITTELBERGHEIM, DOMAINE ANDRÉ ET LUCAS RIEFFEL



In the Bas-Rhin near the town of Barr, surrounding the village of Mittelbergheim, are located the 9.5ha of vineyards owned by Lucas Rieffel and his father André. Lucas took over the reins in 1996 and since the 2009 harvest, the wines have been 100% organic.

Delicate, pure citrus juice and sunny wet wool, with Chenin Blanc like aromas, this wine is understated but engaging. The palate is fleshy with gentle, white peach flavours along with a noticeable tang. Dry and true - a refreshing change to Sauvignon Blanc. Now-2016.

<b>Food matches</b>	Fried rice dishes
<b>Price</b>	£13.95 per bottle
<b>How to serve</b>	Chilled to 11°C
<b>Region</b>	Alsace, France
<b>Grape variety</b>	Sylvaner
<b>Product code</b>	Z3574B
<b>Style</b>	Dry, light to medium-bodied white wine
<b>Terroir</b>	Clay
<b>Buyer</b>	David Berry Green

### Tasting notes

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

## 2013 LOMA LARGA, LOMAS DEL VALLE SAUVIGNON BLANC



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.

Exclusive to Wine Club, this is a fantastic, zingy little Sauvignon Blanc with classic notes of grass and gooseberries. It is fresh and lively, and much more restrained than many a Chilean Sauvignon Blanc at this price point. It offers excellent value for money. Now-2016.

<b>Food matches</b>	Goat's cheese, fresh asparagus, ceviche
<b>Price</b>	£10.50 per bottle
<b>How to serve</b>	Serve cold from the refrigerator
<b>Region</b>	Casablanca Valley, Chile
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	Z4306B
<b>Style</b>	Dry, crisp, aromatic medium-bodied white wine
<b>Terroir</b>	Granite soils in the lower plots on the north-west side of the Loma Larga hill
<b>Buyer</b>	Catriona Felstead MW

### Tasting notes

If you like this, you might like:  
SAUVIGNON DE TOURAINE

## 2013 LIMOUX LES TERRES AMOUREUSES, CHÂTEAU D'ANTUGNAC



Jean-Luc Terrier shares his time between these scenic vineyards in Limoux and his more famous property in the Mâconnais, Domaine des Deux Roches. With this wine he brings his Burgundian winemaking skill to bear in the deep south. Barrel fermentation and lees stirring added to fine natural acidity ensure harmonious complexity and a great depth of flavour

This deeply coloured wine has hints of tropical fruit on the nose, echoed on the palate, where it is tempered by citric acidity and complemented by notes of fig, butterscotch and poached pear. The palate has a creamy depth which recalls far grander provenance, Meursault for example! Now-2016.

<b>Food matches</b>	Scallops, grilled trout, white meats
<b>Price</b>	£12.95 per bottle
<b>How to serve</b>	Lightly chill and remove from fridge half an hour before serving
<b>Region</b>	Limoux, Languedoc, France
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Z4209B
<b>Style</b>	Dry, medium to full-bodied white wine
<b>Terroir</b>	Clay and limestone; pebbles and gravel as topsoil
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

BOURGOGNE BLANC OR CALIFORNIAN CHARDONNAY

## 2013 CÔTES DU RHÔNE ROUGE, DOMAINE DE LA JANASSE



The brother and sister combination of Christophe and Isabelle Sabon farm 20 hectares in the eastern Courthezon commune of Châteauneuf-du-Pape. Traditional vinification calls upon large 30 hl *foudres* for the Grenache, some of which are 50 years old and all of which are pleasingly photogenic.

This is my mid-week quaffer, but only when I feel that I have deserved it. A dark brooding colour and a nose of blackberry, soft spice and crushed strawberry. The palate is peppery but ripe, with a backdrop of tapenade and liquorice; benchmark Côtes du Rhône with the bonus of 60-year-old Carignan to add extra layers of complexity. Now-2017.

<b>Food matches</b>	Casserole, lasagne, moussaka, calves' liver
<b>Price</b>	£11.45 per bottle
<b>How to serve</b>	No need to decant but gentle aeration will not go amiss; serve at room temperature
<b>Region</b>	Rhône Valley, France
<b>Grape variety</b>	Grenache 50%, Syrah 20%, Mourvèdre 15%, Carignan 15%
<b>Product code</b>	Z4072B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Clay-based subsoil to the east of Châteauneuf-du-Pape, with decorative pebble stones on top
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

VINSOBRES OR CAIRANNE

## 2012 SANGIOVESE DI TOSCANA, SCOPETONE



This jewel of a Brunello di Montalcino estate was first planted in 1978 on marne and iron-rich red silt soils on the north-western corner of Montalcino; bottling began in 1982. Skip to 2009 when locals Loredana Tanganelli started to rent the 1.5 hectares gem from Angela Corioni, adding 1.5 hectares of their own land.

The wine is vinified without oak, and the fruit is blended from Montecucco (80%) and Montalcino (20%). The vintage in Tuscany was remembered for drought, yet this everyday wine displays a pretty Pinot-esque, fruity nose. On the palate, it is light but fleshy with dark raspberry, brambly fruit, the 14% alcohol offset by cool, red cherry stone minerality. Now-2017.

<b>Food matches</b>	Flavoursome, meaty antipasti dishes
<b>Price</b>	£11.95 per bottle
<b>How to serve</b>	18°C
<b>Region</b>	Tuscany, Italy
<b>Grape variety</b>	Sangiovese
<b>Product code</b>	Z3419B
<b>Style</b>	Dry, light to medium-bodied red wine
<b>Terroir</b>	Stony clay
<b>Buyer</b>	David Berry Green

### Tasting notes

If you like this, you might like:

CHIANTI CLASSICO

## 2011 LA LEGUA ROBLE



La Legua is located in Cigales, just north of Valladolid, the capital of Castile and León, and neighbouring the DO of Ribera del Duero. Historically, the region has been known for blended rosados, but many pioneering estates like La Legua are now taking advantage of low yielding old vines and modern winemaking methods to produce excellent value reds from Tempranillo and Garnacha.

Tempranillo is known as Tinto Fino in these parts; La Legua's illustration has unpretentious come-hither aromatics of wild strawberries and cream and then a ripe, but not over-played, sweet fruit palate, the edifice intelligently constructed on a bed of spicy tannin and crisp acidity. Drink now.

<b>Food matches</b>	Pasta dishes, cottage pie, lamb shanks
<b>Price</b>	£9.95 per bottle
<b>How to serve</b>	No need to decant; serve at room temperature
<b>Region</b>	Cigales, Spain
<b>Grape variety</b>	Tinto Fino (Tempranillo)
<b>Product code</b>	97129B
<b>Style</b>	Dry, soft to medium-bodied red wine
<b>Terroir</b>	Clay marl and limestone, a little sandier in the lower vineyards
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

RIOJA