

Bourne Mixed Case

Victoria Reeves

ACTING WINE CLUB MANAGER




This month's Bourne Mixed Case offers a flight of spring-friendly bottles. There are two bright and zesty Sauvignon Blancs – perfect fare for the season's first salads. One is from its homeland in the Loire, and one made exclusively for our own-label range by the talented De Martino brothers in Chile – whose smoky Cinsault we've also included. The latter – crafted from this little-known yet delicious red grape – might tempt you into firing up the barbecue a little earlier. We've also selected a fruit-forward Chardonnay, a soft and plummy Montepulciano, and a deliciously fresh Côtes du Rhône that would be perfect alongside Easter lamb.

2017 BERRY BROS. & RUDD CHILEAN SAUVIGNON BLANC BY DE MARTINO



The De Martino family left Italy behind, arriving in Chile in 1934. Today, the winery – one of the most progressive and exciting names on the Chilean wine scene – is managed by brothers Sebastian and Marco De Martino. Through a network of intellectual partnerships and vineyard acquisition, the property has quickly built up a reputation for championing sustainable, high-quality viticulture.

This wine has a complex bouquet with aromas of lime, kiwi fruit and freshly mown grass. On the palate, mouth-watering acidity and a beguiling mineral character speak of the vineyards' proximity to the Pacific, perfectly complementing the vibrant fruit notes. Drink now.

Food matches	Seafood, vegetarian dishes or as an apéritif
Price	£9.95 per bottle
How to serve	Served well-chilled
Region	Casablanca Valley, Chile
Grape variety	Sauvignon Blanc
Product code	Y7945B
Style	Dry, light- to medium-bodied white wine
Terroir	Granite rocks overlaying clay, sand and loam soils, at 286 metres' altitude
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

NEW ZEALAND SAUVIGNON BLANC, SANCERRE OR ALBARIÑO

2017 DOMAINE ANTUGNAC, CHARDONNAY, HAUTE VALLÉE DE L'AUDE



Jean-Luc Terrier, owner of Domaine Antugnac, also makes wine in the Mâconnais, so is unsurprisingly a dab-hand with Chardonnay. This *domaine* is located just south of Limoux in the Languedoc region, well-situated at altitudes of up to 500 metres above sea-level. The extra elevation is crucial as it lengthens the ripening period of the grapes, thus ensuring more rounded fruit characteristics in the wines.

This is a fleshy, fruit-driven white with lots of stone fruit and a hint of melon. The palate moves to more generous white peach and green apple fruit with notes of citrus and a fresh, slightly honeyed finish. Drink now.

Food matches	Salad Niçoise or bouillabaisse
Price	£10.95 per bottle
How to serve	Serve lightly chilled
Region	Languedoc, France
Grape variety	Chardonnay
Product code	V3243B
Style	Dry, medium-bodied white wine
Terroir	Clay-limestone soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

WHITES FROM THE MÂCONNAIS

**2017 SAUVIGNON DE TOURAINE,
DOMAINE RAPHAËL MIDOIR**



The Loire Valley is arguably the spiritual home of Sauvignon Blanc, and Raphaël Midoir is a fifth-generation grape-grower in the Touraine, a source of great-value wines that rival Sancerre and Pouilly-Fumé. He makes wines driven by fruit and freshness, and which are made to be shared with others.

Pale lemon in colour with green highlights, the nose is classic Sauvignon Blanc, with notes of lime, grapefruit and passion fruit. The palate is rich initially, but with refreshing, zesty acidity. Ageing in stainless steel allows the fruit and *terroir* to express themselves. Drink now to 2020.

Food matches	Warm goats' cheese salad, seafood or as an apéritif
Price	£11.95 per bottle
How to serve	Serve chilled
Region	Loire, France
Grape variety	Sauvignon Blanc
Product code	V4576B
Style	Dry, unoaked, light-bodied white wine
Terroir	Vines planted on clay and flint soils in Châteaux de la Loire
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

NEW ZEALAND SAUVIGNON BLANC

**2017 MONTEPULCIANO D'ABRUZZO, IL ROCCOLO,
NATALE VERGA**



Casa Vinicola Natale Verga was founded by Enrico Verga in 1895 in the province of Como. For four generations, it has been handed down from father to son with the same values of tradition and quality. Today Natale Verga runs the company, with his father Giancarlo and his sisters Cristina and Laura.

This is a classic example of Montepulciano from Abruzzo, with a perfumed nose of sweet spice, black cherry and a touch of oregano. Its charm comes more from the roundness and generosity of fruit on the palate, with cherry, plum and baked berries. The tannins are supple and ripe, giving the wine good structure to counterbalance its vibrant acidity. Great on its own or with food. Drink now to 2022.

Food matches	Tomato-based pasta dishes or roast pork
Price	£9.50 per bottle
How to serve	Serve cool at 18 to 20°C
Region	Abruzzo, Italy
Grape variety	Montepulciano
Product code	V5715B
Style	Dry, medium-bodied red wine
Terroir	Grown inland from Ortona on the Adriatic coast where the soils are alluvial, clay and chalk
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

CHIANTI OR VALPOLICELLA CLASSICO

2017 DE MARTINO, GALLARDIA CINSULT



The De Martino family left Italy behind, arriving in Chile in 1934. Today, the winery – one of the most progressive and exciting names on the Chilean wine scene – is managed by brothers Sebastian and Marco De Martino. Through a network of intellectual partnerships and vineyard acquisition, the property has quickly built up a reputation for championing sustainable, high-quality viticulture.

You may suspect a hint of South Africa in this wine given its smoky character, but it is indeed from Chile. What you are picking up is the fascinating influence of significant wildfires in Itata in 2017. Underneath, however, this is still an enjoyably crunchy, red-fruited wine with elegant, fine tannins. Drink now.

Food matches	Roast duck, chargrilled vegetables, baba ganoush
Price	£14.50 per bottle
How to serve	Serve at room temperature
Region	Itata Valley, Chile
Grape variety	Cinsault
Product code	V5539B
Style	Dry, light- to medium-bodied, smoky red wine
Terroir	Old vines (35-years-old plus) on granite soil
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: SOUTH AFRICAN PINOT NOIR,
OR CINSULT IF YOU CAN FIND IT

2017 CÔTES DU RHÔNE, FRANCK BALTHAZAR



Franck Balthazar is the third generation of his family to run their small *domaine* in the village of Cornas. He farms traditionally and organically, horse-ploughing, whole-bunch fermenting, using native yeast, and ageing in *demi-muid* barrels before bottling without fining or filtration.

Franck's Côtes du Rhône has a high percentage of Syrah, bringing freshness and elegance. The nose shows mulberry with hints of violets and liquorice. On the palate, the wine is generous and juicy with fine tannins. The finish offers a lovely freshness, calling you back for another sip. Drink now to 2021.

Food matches	Sausage and lentils or roast pork
Price	£16.95 per bottle
How to serve	Decant one hour before drinking and serve at room temperature
Region	Rhône, France
Grape variety	Syrah 60%, Grenache 40%
Product code	V7533B
Style	Dry, medium-bodied red wine
Terroir	Clay-sand soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

CROZES-HERMITAGE OR ST JOSEPH