

Bourne Mixed Case



Katie Cooper
WINE CLUB MANAGER

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Mandard's Sauvignon de Touraine sets the tone for this month's Bourne Mixed Case. A serious wine from a humble appellation, it perfectly encapsulates the spirit of this case with its easy familiarity and approachable, rich fruit character. The classics continue with an explosively fruity Beaujolais that I enjoyed recently with a simple picnic lunch; the bright, berry flavours and juicy tannins make it an appealing choice for early summer drinking. Finally, for something a little different, you might enjoy the hearty Greek red, a new addition to the BB&R books.

2011 DE MARTINO LEGADO RESERVA CHARDONNAY, DE MARTINO WINES



De Martino have sought to redefine the character of Chilean wine with their multi-regional sourcing of fruit and aim to produce elegant, food friendly and almost European style wines. They are also unusual in their aim to have as limited an environmental impact as possible, down to using lightweight bottles.

A pale lemon-green colour and nose of citrus and stone fruits. The palate has very fresh acidity and an array of ripe fruit characters ranging from lemon and white peach to pineapple, with a very subtle spice and sweetness from oak.

Food matches	Fish or seafood plus white meats
Price	£10.95 per bottle
How to serve	Chilled to 10°C
Region	Limari Valley, Chile
Grape variety	Chardonnay
Product code	90658B
Style	Dry, medium-bodied white wine
Terroir	The cool and high valley in Chile's north
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like:

AUSTRALIAN OR NEW ZEALAND CHARDONNAY

2012 TREBBIANO D'ABRUZZO, LE VIGNE, FARAONE



Faraone's story dates back to 1916, and particularly to the 1930s when Montepulciano, Sangiovese and Passerina were first planted; bottling started in 1970. Their 9 hectare property is now focused on the new 'Collepietro' vineyard at Mosciano Sant'Angelo in the Colline Teramane zone of Abruzzo.

Trebbiano d'Abruzzo has received some bad press over the past decades, mostly due to being abused as a bulk source of cheap wine. Yet with respectful handling and lower yields, Giovanni Faraone has captured the bright hay, lemon pith and verbena notes perfectly, underlined by almost Roussane-like saltiness. A real gem.

Food matches	Simple, fresh fish dishes
Price	£11.50 per bottle
How to serve	Chilled to 11°C
Region	Abruzzo, Italy
Grape variety	Trebbiano
Product code	95836B
Style	Dry, light to medium-bodied white wine
Terroir	Sandy, calcareous clay
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

VERMENTINO OR FIANO

**2013 SAUVIGNON DE TOURAINE,
JEAN-CHRISTOPHE MANDARD**



Jean-Christophe inherited his father's estate in 1993 and is the fourth generation of his family to work the domaine's 17 hectares of vineyard located on a plateau above the village of Mareuil-sur-Cher. Jean-Christophe says the deep clay soil avoids the heaviness and loss of aroma which can affect water-stressed, sandier soils north of the river.

Simultaneously weighty and precise, with the perfect balance of rich fruit and sizzling minerality. White peach combines with prickly pink grapefruit and lime, topped off with just a hint of classic Sauvignon Blanc cassis. A serious wine for such a humble appellation.

Food matches	Spring salads
Price	£10.95 per bottle
How to serve	Chilled to 11°C
Region	Loire, France
Grape variety	Sauvignon Blanc
Product code	Z0155B
Style	Dry, light-bodied white wine
Terroir	Clay
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:

QUINCY OR REUILLY, ALSO FROM THE LOIRE

**2011 MOULIN À VENT, COUVENT DES THORINS,
CHÂTEAU DU MOULIN À VENT**



This classic estate of 30 hectares in the heart of Moulin à Vent has recently been purchased and rejuvenated by the Parinet family. They make up to five different wines from each vintage, demonstrating the various terroirs. The Couvent des Thorins is made using typical Beaujolais whole bunch carbonic maceration techniques.

The most forward of the Château du Moulin à Vent bottlings, this displays a lively purple colour, with a brambly, briary, explosively fruity bouquet and abundant, juicy deep red fruit on the palate, with some complex smoky notes, and a notably persistent finish.

Food matches	Pork or gammon
Price	£14.95 per bottle
How to serve	At room temperature
Region	Beaujolais, France
Grape variety	Gamay
Product code	93678B
Style	Dry, light-bodied red wine
Terroir	Sandstone over granite
Buyer	Jasper Morris MW

Tasting notes

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If you like this, you might like:

MORGON OR PASSETOUTGRAINS

**2010 CH. DU MOURET, GRAVES ROUGE,
JEAN MÉDEVILLE & FILS**



Small but perfectly formed, du Mouret is one of several châteaux owned and run by the Médeville family in the Graves. They go about their business modestly and without fuss, their aim being to make honest wines of real typicity and value. The vineyard has an excellent south-westerly aspect, on a gentle, gravelly slope.

An inviting, deep purple colour. The nose is simple and offers juicy, primary fruit. Plenty of depth on the palate as well as freshness: real life and lift on the finish, with the "grip" so common of the (excellent) 2010 vintage. This wine should be drunk now, while still full of youthful energy.

Food matches	Charcuterie, decent sausages or shepherd's pie
Price	£12.25 per bottle
How to serve	Open and pour at room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 50%, Merlot 45%, Cabernet Franc 5%
Product code	99801B
Style	Dry, medium to full-bodied red wine
Terroir	Traditional "Graves" soils — fine, well drained gravel
Buyer	Phillip Moulin

Tasting notes

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If you like this, you might like: CABERNET / MERLOT BLENDS

FROM SOUTH AFRICA OR NEW ZEALAND

2010 OKTO RED, DOMAINE LYRARAKIS



This family-owned winery of 14 hectares on Crete was created in the 1960s but they only started bottling their own wine in the 1990s. It grows both indigenous and international varieties. These grapes come from cooler high altitude and north facing vineyards.

A deep ruby red colour and very aromatic nose of black fruits and spices. The palate is quite full bodied and fresh with a mass of bramble and blackcurrant fruit and pungent spiciness. The tannins are ripe, full and fine-textured.

Food matches	Any red meat or hard cows' milk cheese
Price	£10.30 per bottle
How to serve	At room temperature
Region	Crete, Greece
Grape variety	Kotsifali, Mandilari and Syrah
Product code	87390B
Style	Dry, medium to full-bodied red wine
Terroir	Rolling terrain on a plateau in the centre of the island
Buyer	Martin Hudson MW

Tasting notes

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If you like this, you might like:

LANGUEDOC BLENDS OR SPANISH GARNACHA