

# Bourne Mixed Case



## Katie Cooper

WINE CLUB MANAGER

*Katie Cooper*

*This month's Bourne Mixed Case is filled with wines ideally suited to spring drinking. An Alsatian Pinot Blanc kicks off the selection with a saline minerality and citrus freshness perfect for lighter chicken dishes. The mineral theme continues with the vibrant, clean and verdant Desierto Sauvignon; a brilliant match for new season asparagus dripping in butter. A perfumed Pecorino completes the whites and for me, is the perfect sipper for balmy evenings. On the reds, I'm delighted we are pointing the focus on the under-rated grape, Gamay with two selections: one from Beaujolais, Gamay's heartland, and one from the Loire.*

### 2013 PINOT BLANC, DOMAINE ROLLY-GASSMANN



Located in Alsace's Haut-Rhin village of Rorschwihr, near Ribeauvillé, lies the family *domaine* of Rolly-Gassmann, whose roots date back to 1661. The 51-hectare estate (40 hectares in Rorschwihr, 10 hectares in Bergheim) is owned and run by Marie-Thérèse, Louis and their son, Pierre Gassmann, along with a team of 17 workers.

The nose pings with racy, tonic-fresh, lime water and pear flavours. It is very to the point, with a distinct whiff of sea salt a result of the strident 2013 vintage. Citrus pith, along with white stone-fruit, characterise this wine; the product of marl soils that surround the vineyard of Rottleibel, close to Rorschwihr. Drink now-2020.

<b>Food matches</b>	Poultry
<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>	Pinot Blanc 95%, Auxerrois 5%
<b>Product code</b>	Z5295B
<b>Style</b>	Off-dry, light-bodied white wine
<b>Terroir</b>	Calcareous clay
<b>Buyer</b>	David Berry Green

#### Tasting notes

If you like this, you might like:  
ALBARIÑO

### 2014 DESIERTO 25 SAUVIGNON BLANC, BODEGA DEL DESIERTO, LA PAMPA



Bodega del Desierto (literally 'winery of the desert') is located in the Patagonian desert in a town called '25 de Mayo'. It is a long way from any other wineries in the new viticultural region of La Pampa. Here, the extreme climate and strong winds result in distinctive and elegant wines.

Exclusive to Berry Bros. & Rudd, this is a restrained Sauvignon with a wet-stone quality, reminiscent of the Loire Valley. There is greengage fruit, but it is the texture that marks this out as a great food wine. It is a more subtle and mineral alternative to most New World Sauvignon Blanc. Drink now-2015.

<b>Food matches</b>	Sea bass, goats' cheese, sushi
<b>Price</b>	£11.95 per bottle
<b>How to serve</b>	Serve cold from the refrigerator
<b>Region</b>	Patagonia, Argentina
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	Z4631B
<b>Style</b>	Dry, crisp, restrained, minerally white wine
<b>Terroir</b>	Deep sand with stones
<b>Buyer</b>	Catriona Felstead MW

#### Tasting notes

If you like this, you might like:  
POUILLY-FUMÉ OR SAUVIGNON DE TOURAINE

## 2014 ABRUZZO PECORINO, COSTA DEL MULINO, CANTINA FRENTANA



You may know Pecorino as a hard Italian sheep's cheese, not unlike Parmesan in style. Meaning 'little sheep' and linked only etymologically, it is also the name of a grape variety from central Italy, currently enjoying a modest, modish revival, having been ousted by Trebbiano. It is now found in Abruzzo, the Marche, Umbria and Tuscany.

Typically Italianate in its minerality, this has a delicate, summery perfume with hints of apricot and jasmine, and a herbal element akin to fennel or liquorice; not too full-bodied and definitely offering something a little unusual. Ideally drink this as young as possible, but it will last a year or two.

<b>Food matches</b>	Good with Pecorino cheese and plain meats or fish
<b>Price</b>	£8.85 per bottle
<b>How to serve</b>	Cool at 11°C or the subtle aromas won't emerge
<b>Region</b>	Abruzzo, Italy
<b>Grape variety</b>	Pecorino
<b>Product code</b>	Z5475B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Thrives in higher <i>terroirs</i> away from the coast
<b>Buyer</b>	Mark Pardoe MW

### Tasting notes

If you like this, you might like:

SOAVE CLASSICO OR FIANO DI AVELLINO

## 2013 OLD PLAINS LONGHOP SHIRAZ, MOUNT LOFTY RANGES



Old Plains is a joint venture between school friends Tim Freeland and Domenic Torzi (of Torzi Matthews). The Longhop range was created when large conglomerates cancelled contracts in the Adelaide Plains, leaving growers facing ruin: some turned to Domenic and he helped by securing excellent sales for these wines.

The nose is full to the brim of blackberry fruit, mingling with hints of cinnamon and sweet spice. Layers of creamy, rich blackberry fruit follow on the palate, complemented by notes of chocolate and a hint of warm liquorice. This is a generous, rewarding and concentrated wine, exclusive to Berry Bros. & Rudd. Drink now-2016.

<b>Food matches</b>	Steak and kidney pie, roast lamb, chilli con carne
<b>Price</b>	£14.95 per bottle
<b>How to serve</b>	At room temperature
<b>Region</b>	Adelaide Hills, Australia
<b>Grape variety</b>	Shiraz
<b>Product code</b>	Z5098B
<b>Style</b>	Full-bodied, rich, easy-drinking red wine
<b>Terroir</b>	Red clay over limestone with ironstone and quartz
<b>Buyer</b>	Catriona Felstead MW

### Tasting notes

If you like this, you might like:

ST JOSEPH OR CROZES-HERMITAGE

## 2013 BEAUJOLAIS VILLAGES, LE TRACOT, DOMAINE DUBOST



Jean-Paul Dubost (pronounced 'Dubo' locally) is a fourth-generation *vigneron* taking over the family's Le Tracot *domaine* in 1993. This is one of the best spots for Beaujolais Villages, just outside the appellation of Regnié. The wine is made in the classical Beaujolais *maceration carbonique* fashion.

Dense purple in colour, with immediately explosive fruit on the nose, backed up by some very pretty floral notes, and an attractive mouthful behind with good crunchy fruit. This Beaujolais is ready to go now but is capable of growing further. Drink now-2016.

<b>Food matches</b>	Pork chops, roast chicken, mushroom risotto
<b>Price</b>	£11.95 per bottle
<b>How to serve</b>	Serve cool
<b>Region</b>	Beaujolais, France
<b>Grape variety</b>	Gamay
<b>Product code</b>	Z2845B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Red sandstone on granite
<b>Buyer</b>	Jasper Morris MW

### Tasting notes

If you like this, you might like:

REGNIÉ OR BOURGOGNE ROUGE

## 2014 GAMAY 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. On the south bank of the Cher, vineyards are planted on a plateau of clay, limestone and silex.

Deep blush, purple-red, soft, delicate, red and black berried fruit; this is a nose to drink in! The palate is as succulent and fruity as you might expect and hope: no tannins, soft acidity, preppy red fruit, along with a precise mineral-rich core. It is no pushover; real wine, sensitively and well-made. Drink now-2020.

<b>Food matches</b>	Salads, ham and cold cuts
<b>Price</b>	£10.95 per bottle
<b>How to serve</b>	Chilled to 12°C
<b>Region</b>	Loire, France
<b>Grape variety</b>	Gamay
<b>Product code</b>	Z5303B
<b>Style</b>	Dry, light-bodied red wine
<b>Terroir</b>	Clay and silex/flint
<b>Buyer</b>	David Berry Green

### Tasting notes

If you like this, you might like:

MORGON OR FLEURIE