

Bourne Mixed Case



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WINE CLUB MANAGER

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May's Bourne Mixed Case presents you with two different styles of Chardonnay to compare. The Languedoc offering is 100 percent Chardonnay and shows plenty of apple and pear fruit notes with a touch of citrusy zip on the palate. While the Italian version is a blend with 40 percent Pinot Grigio, which contributes notes of stone fruit – peach in particular – to the flavour profile. Both are drinking well now and when lightly chilled will provide a straightforward, refreshing glass for summer evening sipping. I'm sure you'll also enjoy the Cretan red; vibrant red fruits and fresh acidity make it a perfect match for lamb dishes.

2016 IL ROCCOLO, NATALE VERGA



Casa Vinicola Natale Verga was founded by Enrico Verga in 1895. For four generations it has been handed down from father to son, ensuring the continuation of tradition and quality. Its winemaker brings the best out of popular grape varieties. The wines are crowd-pleasers and very enjoyable too.

This wine is approachable and versatile. Aromas of white peach and lime blossom emerge on the nose, while there is ample fruit on the mid-palate and plenty of energy coming from its ripe acidity and citrus fruit vibrancy. This is perfect for drinking now.

Food matches	Kedgeree, <i>moules-frites</i> , cheesy zucchini patties
Price	£9.75 per bottle
How to serve	Serve at 10-12°C
Region	Abruzzo, Italy
Grape variety	Chardonnay 60%, Pinot Grigio 40%
Product code	Y7807B
Style	Dry, medium-bodied white wine
Terroir	A rich soil, combination of clay and gravel
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

A SOAVE CLASSICO OR A GAVI DI GAVI

2017 DOMAINE COUDOULET, CHARDONNAY



Brothers Jean-Yves and Pierre-André are the sixth generation of Ournacs to produce wines here. Like other growers in the area, they have progressively replanted their vineyards over the last 15 years, replacing many traditional varieties with Syrah, Chardonnay and Viognier. The vines are grown on clay-chalk soils and part of the property qualifies for the Minervois appellation.

An extremely approachable white with a lovely varietal expression showing green apple and citrus on the nose. The palate displays more cool fruit flavours and has a lovely creamy texture with a vivacious refreshing finish. Drink now to 2020.

Food matches	Match with creamy pasta dishes or buttery roast chicken
Price	£11.95 per bottle
How to serve	Serve lightly chilled
Region	Languedoc-Roussillon, France
Grape variety	Chardonnay
Product code	V3138B
Style	Dry, medium-bodied white wine
Terroir	Clay-chalk soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

CHARDONNAYS FROM LIMOUX

2016 QUINTA DE LA ROSA BRANCO



Quinta de La Rosa is a small estate in Alto Douro, near Pinhão and is owned and operated by Sophia Bergqvist. It represents what the Douro is all about: pride, courage, tradition, and the determination to produce the finest Ports and wines in one of nature's most challenging environments.

Pale lemon with a vibrant nose of refreshing aromas of lemon and grapefruit and subtle hints of jasmine and minerality. On the palate the wine is quite full-bodied, soft and seductive. It is an intense wine, full of flavour and balanced with a long, fresh finish. Drink now.

Food matches	Very versatile; anything from roast chicken to fresh prawns
Price	£13.50 per bottle
How to serve	Serve chilled between 7-10 °C
Region	Douro Valley, Portugal
Grape variety	Viosinho 45%, Rabigato 20%, Códega do Larinho 30%, Gouveio 5%
Product code	Y8652B
Style	Dry, light-bodied white wine
Terroir	A multitude of microclimates. Vineyards on schist that rise up to 450 metres
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

ALBARIÑO FROM RÍAS BAIXAS, SPAIN

2016 PULENTA, LA FLOR BLEND



Pulenta Estate is owned and run by two brothers, Hugo and Eduardo Pulenta, whose grandfather moved from Italy to Argentina in 1902 to make wine. Pulenta enjoys excellent climate conditions and owns vineyards across Mendoza, some up to 1,200 metres above sea level. Irrigation comes from melted water from the Andes Mountains and the whole project is extremely impressive.

Made especially for Berry Bros. & Rudd, this wine from Pulenta is medium-bodied with generous dark and red berry fruit and a touch of spice. Six months in one-year-old barrels contribute a luxurious hint of vanilla to the finish, while the lively acidity gives a real lift. This is a rewarding and satisfying wine. Drink 2018 to 2020.

Food matches	Beef burgers, slow-cooked shoulder of lamb, aubergine parmigiana
Price	£10.00 per bottle
How to serve	Serve at room temperature
Region	Mendoza, Argentina
Grape variety	A blend of Malbec, Cabernet Sauvignon and Merlot, equal thirds of each
Product code	Y5322B
Style	Ripe, medium-bodied red wine
Terroir	Vineyards at 980 metres in Agrelo and 1,200 metres in the Uco Valley, Mendoza
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

OTHER ARGENTINIAN OR CHILEAN MALBEC WINES

2015 LYRARAKIS OKTO RED



Lyrarakis was established by two brothers in 1966 and since then the estate has flown the flag for indigenous Cretan varieties, salvaging them from the brink of extinction and showcasing their brilliance. Located in central Crete the terrain is unexpectedly mountainous and often dusted with snow throughout the winter months.

The 2015 vintage is Okto's best yet. Blending local and international varieties, it exhibits a fresher, more restrained style. The nose is vibrant with ripe red berries, spiced plums and cracked black pepper. The palate remains structured yet supple, evolving into a lengthy, mineral finish. Drink now to 2020.

Food matches	Smokey lamb shank moussaka
Price	£11.95 per bottle
How to serve	Serve at 14-17 °C
Region	Crete, Greece
Grape variety	Kotsifali 50%, Syrah 30% and the rest Mandilari and Vilana
Product code	Y9644B
Style	Dry, medium-bodied red wine
Terroir	480 metres above sea level with clay-loam soil
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

TRY LYRARAKI'S SINGLE-VARIETAL EXPRESSION OF KOTSIFALI: 2015 DOMAINE LYRARAKIS, KOTSIFALI

2016 UMORE NERO, CASTELLO DI LUZZANO



Castello di Luzzano is situated on a hilltop at 270 metres above sea level, with Oltrepò Pavese to the west and Colli Piacentini to the east. With records citing wine production at Luzzano dating back as far as 1000 AD, the estate has a rich and long history of winemaking.

Its name means "black humour" and this is anything but a classic-style Pinot Nero. Bright ruby in tone with intense aromas of roses, rosemary blossom, violet, red fruits and a hint of black pepper. The palate is juicy, fruit-driven and refreshing with an explosion of cherry, apricot and strawberries. The spicy notes arise at the end. Drink now to 2020.

Food matches	Bread and salame piacentino, vegetarian lasagne
Price	£14.95 per bottle
How to serve	Serve at room temperature
Region	Oltrepò Pavese, Italy
Grape variety	Pinot Nero
Product code	V0256B
Style	Dry, medium-bodied red wine
Terroir	Excellent microclimate, soil rich in clay and calcareous marl
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

A JUICY BARDOLINO FROM VENETO, OR A YOUNG DOLOETTO FROM PIEMONTE