

# Bourne Mixed Case

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WINE CLUB MANAGER

*Katie Cooper*



*This month's Bourne Mixed Case is an interesting mix of classic styles and something different. Traditional grape varieties are well represented with a Chenin Blanc from the Loire and a Languedoc Chardonnay ripe with warm, sunny fruit. Stepping away from the classics, we've also included a delicate Cortese - fans of Gavi di Gavi will know the grape. Finally, I'm delighted to show you our first Wine Club wine from Romania - made from indigenous variety Fetească Neagră, it combines the tang of summery red fruits often found in Italian wine with the lightness and deft touch of Pinot Noir.*

## 2013 CORTESE ALTO MONFERRATO, CHI CA VOTA, LAIOLO REGININ



Laiolo Reginin is a producer of principally Barbera d'Asti wines located in the Asti village of Vinchio in Piedmont; at circa 350 metres above sea level in the heart of the Barbera wine zones. As well as tending seven hectares of vines, they also bought three hectares of woodland to offset their carbon footprint, which serves as a source of the prized *tartufo bianco*.

Pale in colour, there's a slight effervescence to the wine lifting those lime talc and almost Moscato aromas from the glass. Supremely delicate, so clean, it dances with pure fruit expression; the product of organic grapes, fine white soils and sensitive handling. Such pretty white currant and elderflower fruit to taste. Now-end 2015.

<b>Food matches</b>	Fried anchovies or sardines
<b>Price</b>	£11.95 per bottle
<b>How to serve</b>	Chilled to 11°C
<b>Region</b>	Piedmont, Italy
<b>Grape variety</b>	Cortese
<b>Product code</b>	Z0884B
<b>Style</b>	Dry, light to medium-bodied white wine
<b>Terroir</b>	White sand ( <i>tufo</i> )
<b>Buyer</b>	David Berry Green

### Tasting notes

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If you like this, you might like:

GAVI OR GAVI DI GAVI (MADE FROM THE SAME GRAPE VARIETY)

## 2013 DOMAINE COUDOULET, CHARDONNAY, VIN DE PAYS D'OC



Pierre-André Ournac dresses like an English aristocrat and is a serial offender when it comes to winning prizes, an International Decanter trophy in 2014 being the latest in a long line. His range covers many varieties, some like Pinot Gris and Sangiovese - less well known, others more familiar - but all farmed in the foothills of the Montagne Noire, and all irredeemably delicious.

A straw gold colour, modest and measured, presages ripe aromatics of guava and honeydew melon. The concentration is all down to the fruit, however, as there has been no oak employed here, and the palate shares generosity with a sophisticated stone fruit restraint, which recalls Burgundian examples of this varietal. Now-end 2015.

<b>Food matches</b>	Grilled fish, seafood salads, fish pie
<b>Price</b>	£10.95 per bottle
<b>How to serve</b>	Chilled to 12°C
<b>Region</b>	Languedoc, France
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Z0735B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Clay-limestone, quite a light top-soil
<b>Buyer</b>	Simon Field MW

### Tasting notes

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If you like this, you might like:

ST VÉРАН OR VIRÉ-CLESSÉ

### 2013 TOURAINE AZAY-LE-RIDEAU BLANC, MÉLODIE, NICOLAS PAGET



Nicolas Paget is the latest generation of Loire wine growers to fill his father's shoes. Based near Azay-le-Rideau with its charming Château on the road between Tours and Chinon, the Paget family have 17 hectares of vines of which five hectares are Azay-le-Rideau.

Only a few hundred cases were made of this delicate, self-effacing, pretty Chenin Blanc. I admire its soft, pure, apple core fruit, so crunchy and clear; a 'joli' wine full of light and promise, the palate a delicious roll of what could be mistaken for being pressed apple juice. Now-2024.

<b>Food matches</b>	Freshwater fish
<b>Price</b>	£12.50 per bottle
<b>How to serve</b>	Chilled to 11°C
<b>Region</b>	Loire, France
<b>Grape variety</b>	Chenin Blanc
<b>Product code</b>	Z1074B
<b>Style</b>	Off-dry, light-bodied white wine
<b>Terroir</b>	Chalky clay soils in sight of the river
<b>Buyer</b>	David Berry Green

#### Tasting notes

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If you like this, you might like:

DRY VOUVRAY OR PINOT BLANC FROM ALSACE

### 2012 LE ROI PATRIOTE, DOMAINE MAS DE MARTIN



Limestone rich soils, close to the fashionable enclave of Pic Saint Loup, host this unusual blend, its main components apparently more Atlantic than Mediterranean. Winemaker Christian Mocchi has provided us with a delightful Hogarthian label and an equally delightful wine, its fruit farmed according to rigorous biodynamic principles.

A rich ruby-red colour is matched by a generous nose of cassis, hedgerow and tapenade. The palate rejoices in similar complexity, the tannins of the Cabernet Sauvignon held in felicitous counterpoint by the ripe plummy Merlot fruit, with the other varietals all adding nuance and complexity. Now-2016.

<b>Food matches</b>	Meatballs, pasta, mushroom risotto
<b>Price</b>	£12.95 per bottle
<b>How to serve</b>	Open half an hour before serving at room temperature
<b>Region</b>	Languedoc, France
<b>Grape variety</b>	Merlot 34%, Cabernet Sauvignon 26%, Cabernet Franc 22%, Syrah 10%, Grenache and Tannat 4% each
<b>Product code</b>	Z1403B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Limestone with a gravelly topsoil
<b>Buyer</b>	Simon Field MW

#### Tasting notes

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If you like this, you might like:

PIC ST LOUP OR MINERVOIS

### 2012 DE MARTINO LEGADO RESEVA CARMÈNERE



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 wines. They are also unusual in their aim to have as limited an environmental impact as possible, down to using lightweight bottles.

The wine is a bright, quite intense ruby red. The nose is slightly muted straight from the bottle, but opens up with time to reveal red berry fruits with a veneer of leafiness and spice. These characteristics come through on the palate, which has quite rounded tannins but noticeable freshness. Now-2017.

<b>Food matches</b>	Steak, roast beef, lamb or hard cheeses
<b>Price</b>	£10.95 per bottle
<b>How to serve</b>	Serve at 16-18°C, decant
<b>Region</b>	Maipo Valley, Chile
<b>Grape variety</b>	Carmènere
<b>Product code</b>	Z3253B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	From two vineyards; one alluvial terraces, the other weathered igneous soils
<b>Buyer</b>	Catriona Felstead MW

#### Tasting notes

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If you like this, you might like:

CHILEAN MERLOT

### 2012 CRAMA CEPTURA, FETEASCĂ NEAGRĂ



A modern winery, built in 2004 following the post Ceaușescu liberalisation to exploit Romania's most famous vineyard region, Crama Ceptura is named after the village of Ceptura, north of Bucharest in the Carpathian foothills. Although international varietals dominate in this region, there is a revival of indigenous grapes underway.

A relatively pale colour belies the intensity on the palate. The nose has elements of red cherry and cranberry, but overlaid with savoury herbal notes and earthiness. The palate is initially reminiscent of a Pinot Noir, but with the acidity and herbal finish of an Italian wine. Now-2017.

<b>Food matches</b>	Any lighter meat dish such as chicken or pork, also tomato based pasta dishes
<b>Price</b>	£8.95 per bottle
<b>How to serve</b>	Serve at 14-16°C. Decanting not necessary
<b>Region</b>	Dealu Mare, Romania
<b>Grape variety</b>	Fetească Neagră ("Black Maiden")
<b>Product code</b>	Z2485B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	South facing slopes on the Carpathian foothills give perfect ripening aspect
<b>Buyer</b>	Martin Hudson MW

#### Tasting notes

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If you like this, you might like:

VALPOLICELLA OR BOURGOGNE ROUGE