

Bourne Mixed Case



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WINE CLUB MANAGER

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This month's Bourne Mixed Case provides you with a great mixture of classic wines and more adventurous alternatives. Starting close to home, we've selected a delicious Mâcon that is rich in ripe, citrus-led fruit. A regular in my house, it's a fail-safe match for roast chicken. Venturing further afield, I hope you'll enjoy the Cretan white, made from the indigenous variety Dafni. It presents an intriguing botanical profile and will conjure up sunny memories of warm holidays when paired with fresh fish. Onto reds and an Argentinian Malbec brings us back to the classics and will match beautifully with steak or rib of beef.

2013 MÂCON LA ROCHE-VINEUSE, OLIVIER MERLIN



Olivier Merlin and his wife Corinne began in 1987 by renting 4.5 hectares of vines. Since then they have bought the domaine, built a new *cuvée* in the village of La Roche-Vineuse, planted new vineyards locally and spread out into further appellations. This *cuvée* is vinified and aged in stainless steel to maintain freshness.

This delicious Mâcon enjoys a brilliant clear lemon and lime colour. There is a little touch of earthiness on top of lovely, open, juicy fruit, with some verbena and a little melon. Very clean and pure in the mouth with nice weight behind. Drink now to 2016.

Food matches	Roast chicken or turkey
Price	£14.95 per bottle
How to serve	Serve cool
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Z7332B
Style	Dry, medium-bodied white wine
Terroir	Clay, limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
ST AUBIN OR ST VÉРАН

2013 DAFNI MISTIRIO, DOMAINE LYRARAKIS



An innovative way to introduce an unknown grape variety. By itself, the Dafni grape variety would sell few bottles, so the Mistirio (mysterious) name is to intrigue. Indigenous to Crete and rescued from extinction by local wine hero Bart Lyrarakis, the wine is best drunk quite young, but can also develop in bottle.

A fascinating and unique profile; notes of bay leaf and unusual botanicals, from juniper to eucalyptus, and a remarkable line of spearmint (really!). Quite rich but dry in the mouth, and the early impressions above evolve to more tangy and citrus notes. Drink now to end 2016.

Food matches	Mediterranean fish. Calamari springs to mind
Price	£9.95 per bottle
How to serve	Cool, but not cold. The aromatics should be allowed to express themselves
Region	Crete, Greece
Grape variety	Dafni
Product code	Z1187B
Style	Dry, medium-bodied white wine
Terroir	High altitude vineyards in Crete's mountain ranges
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
DIFFICULT BUT TRY SYLVANER FROM ALSACE

2012 OLDENBURG CHENIN BLANC, BANGHOEK VALLEY



Oldenburg Winery was established in its current format in 2003 by Adrian Vanderspuy who set out to make premium wines, capitalising on the favourable location of the vines at 300 to 450 metres above sea-level. The climate is cooler here and benefits from more sunlight, avoiding the mountain shadow below.

This Chenin Blanc is fermented for 9 months in French oak barrels (50 percent new). The oak structure is evident with notes of toast and vanilla. This is supported by flavours of rich peach, baked apple tart and ripe tropical fruits whilst the palate is creamy and textured. Drink now to 2016.

Food matches	Creamy seafood dishes, spicy chicken curries, spaghetti Carbonara
Price	£14.95 per bottle
How to serve	Serve cold from the refrigerator
Region	Stellenbosch, South Africa
Grape variety	Chenin Blanc
Product code	97643B
Style	Dry, full-bodied white wine
Terroir	Varying soils: sandy-alluvial, sandstone and volcanic rocks
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

DRY VOUVRAY

2012 DOMAINE ROTIER LES GRAVELS



Gaillac, located close to the River Tarn and between Toulouse and the Massif Central, has been a significant wine region for far longer than Bordeaux. Its fascinating indigenous grape varieties, Braucon and Duras, are expertly cultivated by Domaine Rotier to produce a wine of substance and power.

The wine has a deep colour and attractive aromas of blackberry leaf, forest floor and licorice, rather like a potent cousin of Cabernet Franc. The palate is fruity and fleshy, with firm but not overbearing tannins, and then hints of tar, cassis and white pepper underlining an inherent complexity. Drink now to 2018.

Food matches	Fillet of venison, <i>cassoulet</i> , grilled red meats
Price	£11.45 per bottle
How to serve	No need to decant, but will benefit from aeration
Region	Gaillac, France
Grape variety	Braucon 40%, Duras 30%, Syrah 30%
Product code	Z7370B
Style	Dry, medium to full-bodied red wine
Terroir	Gravelly plateau on limestone bed
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

BORDEAUX CRU BOURGEOIS

2014 BODEGA CUARTO DOMINIO LOTE 44 MALBEC, UCO VALLEY



This is a joint project between two fourth generation members of renowned Argentine wine families, who have both been growing vines and making wine for over 100 years. Javier Catena, winemaker, is the famous Nicolás Catena's nephew, and viticulturalist Andres Blanchard's great-grandfather first planted vines in Argentina in 1911.

Bodega Cuarto Dominio's signature style is the freshness of its Malbecs. The Lote 44 is no exception. Lush and ripe, it is nonetheless very well balanced with a juicy character that makes the wine extremely enjoyable. The rich dark fruit is complemented by a savoury element which adds interest on the finish. Drink now to 2016.

Food matches	Chilli con carne, meatballs, beef burritos
Price	£9.95 per bottle
How to serve	At room temperature
Region	Mendoza, Argentina
Grape variety	Malbec
Product code	Z7681B
Style	Juicy, easy-drinking, medium-bodied red wine
Terroir	Sand, limestone, clay
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

CALIFORNIAN CABERNET

2012 LA SUERTE DE ARRAYÁN



A joint venture between eminent viticulturalist Richard Smart and our old friend Miguel Angel de Gregorio from Rioja's Finca Allende, Arrayán has restored the reputation of this ancient region, its high-altitude old vines located at 700 metres above sea-level between Madrid and Toledo.

A strikingly intense colour of garnet; the wine-dark sea is complemented by dark fruit aromas of morello cherries and summer flowers. The palate beguiles with the apparent old vine contradiction of intensity and ethereal lift. Fresh yet textured, complex yet fine, this really is an outstanding discovery! Drink now to 2018.

Food matches	Grilled chicken, risotto with wild mushroom, veal escalope
Price	£13.95 per bottle
How to serve	Aerate before serving at room temperature but no need to decant
Region	Méntrida, central Spain
Grape variety	Garnacha
Product code	Z7360B
Style	Dry, medium-bodied aromatic red wine
Terroir	Sandy loam top-soil, granitic base
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE EG. VACQUEYRAS