

Bourne Mixed Case



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WINE CLUB MANAGER

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September's Bourne Mixed Case contains a wealth of styles to enjoy as summer recedes into the cooler days, and nights, of autumn. Dr Deinhard's refreshing Riesling will be best enjoyed as an apéritif on any warm afternoons we get. Onto reds and Beaujolais, in many ways the perfect autumnal wine, matching as it does to this season's unpredictable weather that leaves you basking in the sun one minute then reaching for a woolly jumper the next. Warm salads, fuller fish dishes and the roasts which reappear on Sunday lunch tables in the cooler months will all match well to this light style of Gamay, a great alternative to pricier Burgundies.

2013 DEIDESHEIMER MÄUSHÖHLE, RIESLING K HALBTROKEN, DR DEINHARD



Founded in 1849 by Dr. Deinhard, the estate was revived in 2007 by Achim Niederberger. It is planted with 42 hectares of mainly Riesling vines among the villages of Ruppertsberg, Deidesheim and Forst, villages that are central to the 23,000 hectare Pfalz region, Germany's second warmest region (after Baden).

Refined and softly spoken with a fragrant mandarin-pith quality. The effortless palate is detailed and flowing, with delightful citrus and grapefruit flavours and a creamy profile. It is a delicate wine with an elderflower fragrance and a pebbly undertow. Drink now to 2016.

Food matches	Blinis or trout
Price	£13.50 per bottle
How to serve	Chilled to 11°C
Region	Pfalz, Germany
Grape variety	Riesling
Product code	Z7317B
Style	Off dry, light-bodied white wine
Terroir	Sandstone and calcareous soils on undulating hills
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
MOSEL OR AUSTRIAN RIESLING

2013 BERGERIE DE L'HORTUS BLANC CLASSIQUE, DOMAINE DE L'HORTUS



The dramatic cliff of the famous eponymous Pic St Loup located in the foothills of the Cevennes, provides a fitting backdrop to the wine Domaine de l'Hortus, which is made, under the tutelage of *paterfamilias* Jean Orliac, by one of the most honest, likeable and talented wine making teams that one could hope to meet.

The Bergerie is an intriguing blend with the Viognier and Roussanne lending floral, poached pear aromatics, the Chardonnay underwriting a rich texture and the Sauvignon ensuring freshness with a winning combination of *agrumes* and gently exotic fruit on the mid-palate. Drink now to 2016.

Food matches	Goats' cheese salad, salade niçoise, poached salmon
Price	£13.95 per bottle
How to serve	Serve lightly chilled
Region	Languedoc, France
Grape variety	Viognier, Roussanne, Sauvignon Blanc and Chardonnay
Product code	Z2673B
Style	Dry, medium to full-bodied white wine
Terroir	Limestone outcrops on a bedrock of clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
SOUTHERN RHÔNE VIOGNIER

2013 ISABEL CHARDONNAY



Isabel Estate was established by Mike and Robyn Tiller in 1982 for the production of premium classic grape varieties in Marlborough. Prior to the 1994 vintage, the estate supplied Marlborough's leading wine producers (including Cloudy Bay) with grapes, but since then they have produced their own single vineyard wines.

Elegant and fresh, this Chardonnay is full of lemon citrus fruit with subtle notes of white flowers. These delicate notes are complemented on the palate with a twist of hazelnuts, whilst brioche and toast from fermentation in old barrels add further complexity. This is a delicious, sophisticated Marlborough Chardonnay. Drink now to 2016.

Food matches	Salmon fish cakes, Caesar salad, brie
Price	£15.50 per bottle
How to serve	Serve cold from the refrigerator
Region	Marlborough, New Zealand
Grape variety	Chardonnay
Product code	Z0115B
Style	Fresh, citrusy, medium-bodied white wine
Terroir	Clay bench on top of sandy-silt riverbed soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
MÂCON-VILLAGES OR ST-AUBIN

2010 CH. DE VIMONT, GRAVES



Ch. de Vimont is owned and managed by a charity, Les Ateliers Saint-Joseph, which provides work for mentally handicapped people, overseen by experienced winemakers and dedicated care staff. The employees gain a huge sense of accomplishment and their ultimate goal is to produce a top quality wine year after year.

Showing some maturity in terms of colour, but the nose and palate are in fine shape: rhubarb crumble and blackberry jam on the nose; lovely fleshy ripeness on the palate; lots of chunky black fruit. This is more like a typical 2009 than 2010 and as such is drinking now, and for the next year or two.

Food matches	Rib-eye steak, lamb chops, Toulouse sausage
Price	£9.60 per bottle
How to serve	Cool room temperature and give it some air
Region	Bordeaux, France
Grape variety	Merlot 81%, Cabernet Sauvignon 17% and Malbec 2%
Product code	Z7465B
Style	Dry, full-bodied red wine
Terroir	A mix of gravel over deeper clay
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
CHILEAN MERLOT

2014 BEAUJOLAIS VILLAGES, LANTIGNIÉ, DOMAINE ALEXANDRE BURGAUD



Our friend Jean-Marc Burgaud, wizard winemaker in Morgon, introduced us to his cousin Alexandre's superb Beaujolais Villages. The wine comes from old vines in the village of Lantignié which is regarded as being the best location for Beaujolais Villages. The wine is made in classical Beaujolais style with the stems retained.

A fine mid-purple colour, with pretty fruit on the nose, light cherry with a touch of strawberry behind, middleweight on the palate, not trying to punch above its weight: yet nonetheless offering a pleasing depth of fruit. This is exactly what Beaujolais Villages should be. Drink now to 2017.

Food matches	Cold cuts, picnics, chicken salads
Price	£10.95 per bottle
How to serve	Serve cool but not chilled
Region	Burgundy, France
Grape variety	Gamay
Product code	Z6789B
Style	Dry, medium-bodied red wine
Terroir	Red sandstone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
MORGON OR FLEURIE

2012 CÔTES DU RHÔNE NATURE ROUGE, LA FAMILLE PERRIN



The Perrins are, of course, the owners of Château de Beaucastel. Their *négociant* company, La Famille Perrin, is concerned with the exploration of all that is worthy in the other villages and *terroirs* of the Southern Rhône. The Nature is vinified close to Beaucastel in an impressive installation called Le Grand Prébois and is made in accordance with strict organic principles.

The excellent 2102 has a medium garnet colour and a charming nose of macerated cherry, liquorice, thyme and juniper. The palate is juicy, with a silky plummy mouth feel and a cool, refreshing finish. Drink now to 2017.

Food matches	Pasta, casserole, roasts, moussaka
Price	£11.95 per bottle
How to serve	Give the wine a little air before serving at room temperature. No need to decant
Region	Rhône, France
Grape variety	Grenache 65%, Syrah 35%
Product code	Z1443B
Style	Dry, medium to full-bodied red wine
Terroir	Chalk clay soils with a little iron
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
COSTIÈRES DE NÎMES OR BORDEAUX