

# Bourne Mixed Case



## Victoria Reeves

ACTING WINE CLUB MANAGER

*September's Bourne Mixed Case features a cornucopia of refreshing yet substantial styles to ease the transition into autumn. There are two Sauvignon Blancs – one from the Languedoc and one from South Africa – which will provide lip-smacking accompaniment to creamy cheeses and autumnal salads. For the first few cosy Sunday lunches of the season, the Ch. Lucas, an esoteric Claret from Lussac-St Emilion will taste wonderful with roast chicken or beef, either warm or cold in sandwiches the next day. When you polish that off, the Côtes du Rhône, with its bundles of dark berry fruit, will be sublime with a midweek lamb supper.*

### 2017 CONSTANTIA GLEN, SAUVIGNON BLANC



Constantia Glen occupies a unique position cradled between two mountain ranges, with predominantly northeast-facing slopes. The cool climate and undulating foothills allow for exposure to late afternoon sun and a slow ripening process. Decomposed granite and sandstone are the dominant soil types, producing wines with a distinct minerality and graceful character.

This perfumed and elegant South African Sauvignon offers aromas of gooseberry, melon and cut grass. The palate is crisp and classically proportioned with lively acidity and a citrus core. The presence of a touch of Sémillon in the 2017 vintage (around two percent) elegantly tempers the acidity. Fennel and nettle notes complete the picture alongside a persistent finish. Drink now.

<b>Food matches</b>	Asparagus and goats' cheese risotto
<b>Price</b>	£12.95 per bottle
<b>How to serve</b>	Serve chilled from the fridge
<b>Region</b>	Constantia, South Africa
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	Y8696B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Decomposed granite and sandstone
<b>Buyer</b>	Katherine Dart MW

#### Tasting notes

If you like this, you might like:

LOIRE SAUVIGNON BLANC OR VERDEJO FROM RUEDA, SPAIN

### 2017 DOMAINE FÉLINES JOURDAN, PICPOUL DE PINET



Domaine Félines Jourdan was bought by the Jourdan family in 1983 and is now run by daughter Claude. It is situated on the coast in Mèze next to the Bassin de Thau. The *domaine* has 40 hectares of vines and produces soft fruity reds and crisp fresh whites from the ancient southern white grape Picpoul.

A deliciously crisp and vibrant wine that shows intense citrus notes on the nose and the palate. Its fresh acidity makes this a very thirst quenching white and the gentle minerality and delicate saline note on the finish make it very hard not to dive in for a second glass. Drink now to 2019.

<b>Food matches</b>	Perfect with fresh oysters, but it would be good with any shellfish dishes
<b>Price</b>	£11.95 per bottle
<b>How to serve</b>	Serve lightly chilled
<b>Region</b>	Languedoc, France
<b>Grape variety</b>	Picpoul
<b>Product code</b>	V2804B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Clay soils
<b>Buyer</b>	Fiona Hayes

#### Tasting notes

If you like this, you might like:

CHABLIS OR COOL-CLIMATE SAUVIGNON BLANC

## 2017 DOMAINE FONTARÈCHE, SAUVIGNON BLANC



Fontarèche is one of the great historic wine estates of the Languedoc, with records mentioning vines dating back to 1350. Fontarèche is located in the Corbières appellation and the estate produces wines under this name, as well as a wide selection of fruit-forward single-varietal Pays d'Oc *cuvées*.

This Sauvignon Blanc is fresh and zingy, with lovely varietal expression, showing citrus and nettle on the nose. The palate displays more cool fruit flavours and has an elegant mouth-feel with a vivacious, refreshing finish. Drink now to 2019.

<b>Food matches</b>	Creamy cheeses and leafy salads
<b>Price</b>	£10.95 per bottle
<b>How to serve</b>	Serve lightly chilled
<b>Region</b>	Languedoc, France
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	V4788B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Clay-sand soils
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

LOIRE VALLEY SAUVIGNON BLANCS

## 2012 CH. LUCAS, LUSSAC-ST EMILION



Ch. Lucas is located in the St Emilion satellite of Lussac, approximately 45 kilometres east of Bordeaux. It belongs to the Vauthier family (of Ch. Ausone) and has been run by the industrious Frédéric Vauthier since 1994. The main wine, the eponymous Ch. Lucas, comes from a 12-hectare vineyard and has an unusually high percentage of Cabernet Franc.

The nose shows generous dark berry fruit and a distinct herbal note from the high percentage of Cabernet Franc. The palate is fleshy and juicy with light ripe tannins and a long finish, making it a great option for matching with lighter lunchtime dishes. Drink now to 2020.

<b>Food matches</b>	Roast beef sandwiches or charcuterie
<b>Price</b>	£14.95 per bottle
<b>How to serve</b>	Decant for half an hour and serve at room temperature
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Merlot 50%, Cabernet Franc 50%
<b>Product code</b>	Y4780B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Clay and gravel soils
<b>Buyer</b>	Oliver Barton

### Tasting notes

If you like this, you might like:

OTHER ST EMILION SATELLITES SUCH AS PUISSEGUIN, MONTAGNE OR ST GEORGES

## 2015 CÔTES DU RHÔNE, LE TEMPS EST VENU, STÉPHANE OGIER



Stéphane Ogier has come a long way in the 12 years that he has been working with Berry Bros. & Rudd. He now owns a brand new modern winery opposite some of the most prestigious slopes of the Côte-Rôtie and is continuously buying new plots across the northern and now southern Rhône Valley.

This is a generous, fruit-forward Côte du Rhône with plenty of dark berry fruit and herbal garrigue notes on the nose. The palate is rich with generous fruit flavours backed up by a full body, ripe tannins and a lick of sweet spice on the finish. Drink now to 2020.

<b>Food matches</b>	Grilled or roast beef and lamb
<b>Price</b>	£15.95 per bottle
<b>How to serve</b>	Decant for half an hour and serve at room temperature
<b>Region</b>	Rhône, France
<b>Grape variety</b>	Grenache 60%, Syrah 40%
<b>Product code</b>	Y7997B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Clay and limestone
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

GIGONDAS OR VACQUEYRAS

## 2017 BARDOLINO, MONTE DEL FRÀ



Monte del Frà is an award-winning producer based in the Alpine foothills north of Verona – a hop and a skip from the glacial waters and dramatic backdrop of Lake Garda and the Italian Alps. The grape is the local Corvina, grown in the Bardolino area between the shores of Garda and nearby Valpolicella, producing fresh and crunchy styles of red wine.

This example is vibrant, bright cherry-red in colour with bright purple flashes. The nose is a racing torrent of wild strawberries, black pepper, black cherries and roses. The palate is light and crunchy, with a depth of summer berries and red fruits. Tangy, fresh and dangerously drinkable. Drink now to 2020.

<b>Food matches</b>	Tuna steaks and late-summer salads
<b>Price</b>	£12.00 per bottle
<b>How to serve</b>	No decanting necessary, even serve slightly chilled for maximum fruity enjoyment
<b>Region</b>	Veneto, Italy
<b>Grape variety</b>	Corvina
<b>Product code</b>	V2593B
<b>Style</b>	Dry, light to medium-bodied red wine
<b>Terroir</b>	Hot days and cool nights aid longer ripening on glacial and alluvial soils
<b>Buyer</b>	Davy Žyw

### Tasting notes

If you like this, you might like:

VALPOLICELLA OR BEAUJOLAIS