

Napoleon Mixed Case



Katie Cooper

WINE CLUB MANAGER

Katie Cooper

Named after our largest cellar, the Napoleon Mixed Case features wines from classic areas such as Bordeaux and Burgundy in addition to fine wines from around the world. Highlights from January's selection include: a startlingly crisp, vibrant Riesling from Austria; an apple and citrus-filled white from St Romain that will match beautifully to roast pork and apple sauce; a benchmark Beaujolais from Moulin à Vent, the fullest of the Crus, to partner smoked duck starters; and a 2005 St Estèphe for those long winter evenings by the fire.

2012 RIESLING VOM STEIN FEDERSPIEL, NIKOLAIHOF



Nikolaihof dates back almost 2,000 years to Roman times and is the oldest wine estate in Austria – the first documented references to wine production here date back to 470 AD. Within the courtyard of the estate, the remains of the early Christian Agipitus Basilica can be found.

Pure as driven snow. Tingling with crisp lime cordial Riesling aromas, the palate pacy and pebbly, it flows with stream-like persistence, noble and nonchalant. A joy, to be lapped up in its youth. Drinking till 2020.

Food matches	Scallops, wild mushrooms
Price	£27.50 per bottle
How to serve	Chill to 12°C
Region	Wachau, Austria
Grape variety	Riesling
Product code	96441B
Style	Dry, medium-bodied white wine
Terroir	Loam, loess and Danube river stones
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

GERMAN RIESLING KABINETT

2010 ST ROMAIN, DOMAINE DE BELLENE



Domaine de Bellene is the private domaine of Nicolas Potel, established in Beaune since 2007. The title pays homage to the ancient pagan god Belenos, after whom Beaune takes its name. The Domaine's principal white wine comes from the upper limestone slopes of St Romain.

Beautifully aromatic with lime blossom notes and an attractive ripe character, this is a wonderfully fresh white wine. Apples and fresh pineapple dominate the palate, which is pleasingly long and certainly appealing.

Food matches	Pork, chicken or rich fish dishes
Price	£22.50 per bottle
How to serve	Chill to 12°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	88725B
Style	Dry, medium-bodied white wine
Terroir	Limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

ST VÉRAN OR NEW ZEALAND CHARDONNAY

**2011 WILLIAM FÈVRE, ESPINO CHARDONNAY,
PUNTA ALMENDRO**



Founded by William Fèvre, one of Chablis' greatest producers, and local landowner Victor Pino Torche, this venture resulted from the former's quest to find perfect terroir for Chardonnay and Pinot Noir outside the restrictions of the AOC system in France. The vineyards were selected for their slope and altitude, not their ease of working.

The limpid, lemon green appearance and green apple and vanilla oak nose lead to a palate with a creamy texture. Sweet oak notes are counterbalanced by crisp apple and citrus fruit flavours. This wine combines weight with elegance and has a very moreish finish.

Food matches	Fish or white meats in a creamy sauce, white rind cheeses
Price	£14.95 per bottle
How to serve	Chill to 8-10°C
Region	Maipo Valley, Chile
Grape variety	Chardonnay 100%
Product code	96969B
Style	Dry, oaked medium-bodied white wine
Terroir	Vineyards are at 3,000 feet with poor stony soils
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like:
ST VÉРАН OR POUILLY-FUISSÉ

2005 CH. CABERN-GASQUETON, ST ESTÈPHE



At the northern end of the Médoc and comprising 41 hectares on deep gravel croupes, this modest Château had been in the equally modest Gasqueton (of Calon-Ségur) family for 10 generations until it was sold in 2012. One of the best-kept secrets of the appellation from a truly majestic vintage.

With its deep crimson colour and nose of blackcurrant, dried herbs and pencil shavings, this is a typically savoury St Estèphe. The palate has depth but is not too heavy, it has warmth but is not too sweet – above all it is balanced and moreish. Claret at its simple best.

Food matches	Roast lamb, beef, game and hard cheeses
Price	£28.00 per bottle
How to serve	Either decant, or open an hour or two before serving at cool room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauv. 50%, Merlot 35%, Cabernet Franc 15%
Product code	97834B
Style	Dry, medium to full-bodied red wine
Terroir	Deep gravel top-soil, with a sub-soil of blue clay in parts
Buyer	Philip Moulin
Tasting notes	

If you like this, you might like:
BORDEAUX BLENDS FROM SOUTH AMERICA OR SOUTH AFRICA

2010 MOULIN À VENT, CHÂTEAU DE MOULIN À VENT



This classic estate of 30 hectares in the heart of Moulin à Vent has recently been purchased by the Parinet family, whose first vintage was 2009. This is the most powerful, perhaps also most Burgundian appellation of the Beaujolais region, very far removed from the simpler Gamay wines.

The nose is very seductive with gorgeous plummy fruit and a crunchy fresh mineral finish. The wine is matured in a mix of tank and barrel, but the oak is not there to be tasted, just to round out the fruit perfectly.

Food matches	Cold cuts, smoked duck or poached salmon
Price	£25.00 per bottle
How to serve	No need to decant, serve at cool room temperature
Region	Beaujolais, France
Grape variety	Gamay
Product code	93679B
Style	Dry, medium-bodied red wine
Terroir	Granitic red sandstone
Buyer	Jasper Morris MW
Tasting notes	

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

**2009 DE MARTINO SINGLE VINEYARD LAS AGUILAS
CABERNET SAUVIGNON**



A family owned wine-producer for over 80 years, originally focussed on the Isla de Maipo, but now making wines from over 300ha throughout Chile. All the vineyards are farmed organically and sites are selected wherever possible for their old vines. Significant investment in the winery has further improved wine quality.

Deep ruby red in colour with aromas of ripe blackcurrants, coupled with sweet spice from 24 months aging in oak and a hint of blackcurrant leaf. The palate is concentrated with ripe fruit and a freshness that ably balances the alcohol. The finish has sweet notes from the oak underlying the fruit, all supported by a very ripe tannic structure.

Food matches	Red meats, cows' cheese
Price	£18.95 per bottle
How to serve	Serve at room temperature, preferably decanting an hour before serving
Region	Maipo, Chile
Grape variety	Cabernet Sauvignon
Product code	90655B
Style	Dry, full-bodied red wine
Terroir	Alluvial soils of the Maipo Valley at moderate altitude
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like: SOUTH AFRICAN CABERNET SAUVIGNON OR ARGENTINIAN MALBEC