Napoleon Mixed Case

Victoria Reeves

ACTING WINE CLUB MANAGER





Glorious white Burgundy, juicy Californian Marsanne and vibrant white Rioja make up a trinity of superb white wines in this case; from the light touch of Caroline l'Estimé at Domaine Jean-Noël Gagnard to the progressive winemaking at Finca Allende, you are in for a treat. The reds have a couple of surprises in store, including a Pinot Noir from Malbec specialists Pulenta and a Merlot-dominant blend from white wine impresario Constantia Glen.

2015 CONSTANTIA GLEN, THREE



Constantia is widely regarded as one of South Africa's finest areas in which to produce premium wine. Constantia Glen's unique position – lying between a gap in the mountains – allows red grapes to mature perfectly here as they bask in an additional 1.5 hours' sunlight every day.

Deep ruby in colour, the nose is layered with dried-herbs, blackberry and pepper spice. The palate is elegant and fresh, with plenty of ripe fruit to support the smooth tannins and bright acidity. Drink now to 2023.

Food matches Perfect with charcuterie or roast meats

Price £17.95 per bottle

How to serve Serve at room temperature; will benefit

from decanting

Region Constantia, South Africa

Grape variety Merlot 62%, Cabernet Franc 25%,

Cabernet Sauvignon 13%

Product code V6373B

Style Dry, medium-bodied red wine

Terroir Decomposed granite and Table Mountain sandstone

Buyer Katherine Dart MW

Tasting notes

If you like this, you might like: ST EMILION OR POMEROL

2012 PULENTA ESTATE, PINOT NOIR



The Pulenta family emigrated from Italy in 1902 and planted their first vines a decade later. Today, it's run by fourth-generation Eduardo and his siblings. The estate is divided across two sites in Luján de Cuyo and the Uco Valley. Inevitably, Malbec takes centre stage, but the estate produces superb wines from other varietals, including Cabernet Franc and Pinot Gris (both seldom seen in these parts).

Truly enticing, with gorgeous red-fruit flavours on the nose, and subtler aromas of forest floor now beginning to emerge. The palate's fresh acidity speaks of the altitude of the vineyards, but this is riper and fuller-bodied than many Old World Pinots. A year in French oak barrels (30 percent new) seems well judged, imparting a luxurious caramel note to the long finish. Drink now to 2020.

Food matches Roast belly of pork, Peking duck or

chargrilled vegetables £20.95 per bottle

How to serve Serve just below room temperature

Region Mendoza, Argentina

Grape variety Pinot Noin
Product code Y0552B

Style Dry, medium-bodied red wine

Terroir Rocky soil at over 1,000 metres' altitude in the

foothills of the Andes

Buyer Catriona Felstead MW

Tasting notes

Price

If you like this, you might like:

PINOT NOIR FROM OREGON OR MARTINBOROUGH, NEW ZEALAND

2014 RIOJA BLANCO, FINCA ALLENDE



The energetic Miguel Angel di Gregorio has set himself the task of nurturing his Viura grapes in new French wood to provide a style that is both complementary and antithetical to that of traditionalists such as López de Heredia. His success has been startling and highly influential. Fruit and new oak are harmoniously wed.

Straw yellow, the wine has a vibrant nose of tropical fruit with pineapple, mango and kiwi fruit, standing out alongside subtler citrus fruit and notes of star anise, cedar and nutmeg. The palate is generous and rounded but with just the right amount of restraint and a fresh, linear finish. Drink now to 2020.

Food matches Scallops, lobster or roast chicken

 Price
 £22.95 per bottle

 How to serve
 Serve chilled

 Region
 Rioja, Spain

Grape variety Viura 95%, Malvasia 5%

Product code V3965B

Style Dry, medium-bodied white wine

Terroir Red clay and limestone **Buyer** Catriona Felstead MW

Tasting notes

If you like this, you might like:

MARGARET RIVER CHARDONNAY OR CHENIN BLANC FROM
SOUTH AFRICA

2015 BERRY BROS. & RUDD ROSSO DI MONTALCINO BY SAN GIORGIO



The San Giorgio estate, in the southwest corner of Brunello, is in an outstanding location; it's near the banks of the river Orcia and in sight of Mount Amiata. Winemaker Luca Marrone also produces the wine next door at Poggio di Sotto, one of the most expensive and desirable Brunello estates in the region. This comes from some of the finest, fossil-filled vineyards in the whole of Montalcino.

This wonderfully perfumed Rosso has a bright cherry colour typical of Sangiovese. Bramble, red fruit and wild spice fills the nose, while the supple palate brims with crunchy red and plump black fruit, mineral salinity and a seasoning of Tuscan charm. Time in Slavonian oak and concrete vats has given it gleaming, well-polished tannins. Drink now to 2025.

Food matches Roasts, porcini risotto or aubergine parmigiana

Price £19.95 per bottle

How to serve Serve at room temperature

Region Tuscany, Italy
Grape variety Sangiovese
Product code V3169B

Style Dry, full-bodied red

Terroir Mixed iron and calcareous soils, flecked with fossils

creating mineral, elegant wines

Buyer Davy Żyw

Tasting notes

If you like this, you might like: BRUNELLO DI MONTALCINO

2015 QUPÉ, MARSANNE, SANTA BARBARA COUNTY



Bob Lindquist is one of the pioneers of Rhône varieties in California (often referred to as Rhône Rangers), having started his winery located in the Bien Nacido vineyard in the 1980s. Qupé refers to the native Californian poppy and state flower. Bob has travelled extensively to various wine regions and has perfected his craft over the years. His wines are incredibly refined and will often age beautifully in bottle.

Golden in colour, the nose offers juicy apple, stone fruit and beeswax notes. The palate combines a waxy texture with juicy acidity, notes of honey and floral spice. A touch of smoke and an attractive phenolic grip provide structure and complexity, building to a long finish. Drink now to 2023.

Food matches Shellfish risotto or Asian dishes with ginger and spice

Price £24.95 per bottle

How to serve Chilled

Region California, USA
Grape variety Marsanne
Product code V1655B

Style Dry, medium- to full-bodied white wine

Terroir Sand, clay and Obispo formation mudstone with

Monterey shale

Buyer Fiona Hayes

Tasting notes

If you like this, you might like: RHÔNE WHITES

2015 HAUTES CÔTES DE BEAUNE, SOUS EGUISON, DOMAINE JEAN-NOËL GAGNARD



Caroline has had her hand on the tiller of this celebrated estate since 1989. Her stock in trade is elegant, mineral Chassagne-Montrachet, but she also has holdings of Bâtard-Montrachet and Hautes Côtes de Beaune. White wines are Caroline's stock in trade, but look out too for her excellent reds.

The grapes for this *cuvée* are grown just north of St Aubin. Expect lots of ripe citrus fruit on the nose, plus a hint of stone fruit (characteristic of the warm 2015 vintage). This is medium-bodied with a rounded mouth-feel but no lack of acidity. Drink now to 2021.

Food matches Creamy fish pie or coquilles St Jacques

Price £28.00 per bottle
How to serve Serve cool not chilled
Region Burgundy, France
Grape variety Chardonnay
Product code £2345B

Style Dry, medium-bodied white wine

Terroir Southeast-facing parcels on marly soils

Buyer Adam Bruntlett

Tasting notes

If you like this, you might like:

MÂCONNAIS WINES FROM TOP ESTATES SUCH AS DOMAINE DE LA SOUFRANDIÈRE