

Napoleon Mixed Case



Katie Cooper
WINE CLUB MANAGER

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The powerhouse regions of French winemaking (Bordeaux, Burgundy and the Loire) are all well represented by the white wines in this case. The Sancerre and the Lafont Menaut are both made from Sauvignon Blanc so try them side by side to discover their stylistic differences. By contrast, Domaine de la Croix Montjoie's elegant Burgundy is made from Chardonnay; rounder and richer, it will partner white fish very well. Finally, a Cabernet blend from Chile makes its debut in the Wine Club and is an ideal match for sizzling barbecue fare.

2013 CH. LAFONT MENAUT, PESSAC-LÉOGNAN



I have to admit to a soft spot for this wine. It is an absolute gem of a château, located on some of the best gravel soil in Pessac, sandwiched between the *Crus Classés* of Smith Haut Lafitte and Latour-Martillac. The whites are part-barrel, part-stainless fermented and aged, with 25 percent new oak: a perfect marriage of traditional and modern.

Gloriously aromatic on the nose – lemon sherbet and elderflower: the palate is full of vibrant, crunchy white-currant fruit, with a touch of spicy richness from the oak fermentation. Everything is in superb harmony; fresh, elegant and balanced. Drink now to 2017.

Food matches	Goats' cheese salad, asparagus and shellfish
Price	£18.95 per bottle
How to serve	Serve well chilled, as an aperitif or with food
Region	Bordeaux, France
Grape variety	Sauvignon Blanc
Product code	Z6496B
Style	Dry, medium-bodied white wine
Terroir	Deep Garonne gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
SANCERRE

2012 BOURGOGNE VÉZELAY, L'ÉLÉGANTE, DOMAINE DE LA CROIX MONTJOIE



Sophie and Matthieu Woillez have named their *domaine* after a local landmark, the cross of Montjoie. They make three wines from their 10 hectares of Chardonnay on the slopes around the magical town of Vézelay with its famous basilica, in northern Burgundy. L'Élégante is our favourite *cuvée*.

The 2012 has a fine, pale yellow colour with a very pretty, gently floral nose, a good weight of fruit and a pleasingly generous finish. This is charming, indeed elegant, white Burgundy, not at all a Chablis lookalike. Drink now to 2016.

Food matches	Grilled white fish
Price	£17.95 per bottle
How to serve	Serve lightly chilled, no need to open in advance
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Z1103B
Style	Dry, medium-bodied white wine
Terroir	Clay-limestone soil
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
POUILLY-FUISSÉ

**2012 SANCERRE, CUVÉE MARCEL HENRI,
BRIGITTE ET DANIEL CHOTARD,**



There have been *vignerons* in the Chotard family since 1789, but it was in 1992 that Daniel Chotard resumed work at the *domaine*. The *domaine's* vines are situated on limestone slopes in the south-west of the region at Reigny near Crézancy-en-Sancerre, in the Loire. In total, the area under vine is 15 hectares.

In selecting the fruit for this wine the Chotards favour that grown on *griottes* soil; clay soils teeming with lots of tiny 'oxfordlandian' and kimmeridgean fossilised soils, that bring detail and an almost sherbet-intensity to the wine. Indeed that's why the 2012 has both volume and Mosel-esque purity and lightness. Drink now to 2030.

Food matches	Trout, goats' cheese dishes
Price	£24.95 per bottle
How to serve	Chilled to 11°C
Region	Loire, France
Grape variety	Sauvignon Blanc
Product code	Z1248B
Style	Dry, medium to full-bodied white wine
Terroir	Continental hilly kimmeridgean clay soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

POUILLY-FUMÉ OR NEW ZEALAND SAUVIGNON

**2010 VIÑA KOYLE ROYALE CABERNET SAUVIGNON,
ALTO COLCHAGUA**



Viña Koyle was founded in 2006 by Alfonso Undurraga Mackenna, former CEO of Viñas Undurraga, and his four children at Los Lingues in the high Colchagua valley. This 1,100 hectare property follows biodynamic principles and takes great care to optimise the grape variety to soil type and vineyard microclimate.

This is a remarkably full-bodied and fruit-expressive Cabernet Sauvignon-dominated wine with masses of ripe blackcurrant, plum and damson aromas with a hint of thyme. The fruit is concentrated and juicy, and ably supported by spicy French oak notes. The fine, ripe tannins make this a very age-worthy wine. Now-2017 onwards.

Food matches	Beef enchiladas, barbecued ribs, venison steak
Price	£17.95 per bottle
How to serve	At room temperature
Region	Colchagua Valley, Chile
Grape variety	Cabernet Sauvignon 85%, Malbec 12% and Petit Verdot 3%
Product code	Z0180B
Style	Dry, full-bodied, fruity but structured red wine
Terroir	Volcanic (60%) with clay (30%)
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

CRU BOURGEOIS

**2012 MORGON, VIEILLES VIGNES,
CHÂTEAU GRANGE COCHARD**



James and Sarah Wilding abandoned St Albans for the charms of Château Grange Cochard in 2009. The estate consists of six hectares of vines, in the appellation of Morgon, divided between the volcanic hillside of Côte du Py and the richer soil of Les Charmes. The vines are between 40 and 100 years old.

Pretty and bright purple, with a very attractive dark raspberry and fresh plum nose, vibrant, even quite perfumed. There follows a fresh, crunchy acidity on the palate, the fruit and the oak being perfectly interwoven. With two years in bottle it is settling down nicely. Drink now to 2017.

Food matches	Charcuterie, poached salmon, soft cheeses
Price	£15.95 per bottle
How to serve	Open in advance and serve slightly cool
Region	Beaujolais, France
Grape variety	Gamay
Product code	Z1105B
Style	Dry, medium-bodied red wine
Terroir	Volcanic blue slate rock over granite
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

FLEURIE OR JULIÉNAS

**2012 CHÂTEAUNEUF-DU-PAPE, TRADITION,
DOMAINE DE LA JANASSE**



The brother and sister combination of Christophe and Isabelle Sabon farm 20 hectares in the eastern Courthézon commune of Châteauneuf-du-Pape. Traditional vinification calls upon large 30-hectolitre *foudres* for the Grenache, some of which are fifty years old and all of which are pleasingly photogenic.

A dense velvety colour leads to a nose of forest floor, cassis and bay leaf. The 2012, a charming vintage in these parts, has a juicy and forward mid-palate, infused with herbs and black olive, with hints of bay and lavender lending an evocative sense of place to the ensemble. Drink now to 2014.

Food matches	Game pie, grouse, beef casserole, Comté or other hard cheeses
Price	£37.95 per bottle
How to serve	Decant for an hour and a half before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 70%, Syrah and Mourvèdre 15% each
Product code	Z2531B
Style	Dry, full-bodied rich red wine
Terroir	Clay sub-soil, top soil dominated by distinctive pebbles (aka galets)
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CAIRANNE OR ST JOSEPH