

Napoleon Mixed Case



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This month's Napoleon Mixed Case focuses on the classic winemaking regions of the world. Aromatic whites are well represented by a dry, yet perfumed, Alsatian Riesling that would partner fragrant Thai dishes effortlessly, a Bordeaux Sauvignon Blanc ideal for grilled fish and another from New Zealand, to accompany those first few al fresco lunches of the year. In reds, De Montille's red Burgundy displays classic Pinot Noir character with plenty of charming red fruit and a fleshy richness to the finish. Try it with the last of the season's Sunday roasts. For something richer, and more savoury, treat yourself to the old-vine Gigondas from the Southern Rhône.

2016 RIESLING, LES JARDINS, DOMAINE ANDRÉ OSTERTAG



André Ostertag is one of Alsace's most influential winemakers, having taken over from his father who started the *domaine* in 1966. He appreciates the complex *terroir* of the region, working with around 88 different parcels (or what André refers to as "Jardins") over just five villages. André is passionate about biodynamics having spent time in Burgundy, and he converted his vineyards to this practice in 1998.

Gold-tinted, this has an attractive richness of ginger and jasmine. Ripe stonefruit notes dominate the palate, while a flinty character adds layers of complexity. Crisp acidity brings energy to the core. Drink now or lay down for a couple of years (to 2020).

Food matches	White fish with a creamy sauce, soft/ripe cheeses, Asian cuisine
Price	£19.55 per bottle
How to serve	Serve chilled
Region	Alsace, France
Grape variety	Riesling
Product code	V1396B
Style	Dry, medium-bodied white wine
Terroir	Red sandstone, clay and volcanic soil
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

THE WINES OF DOMAINE ROLLY GASSMANN

2016 CH. LANGLET BLANC, GRAVES



Ch. Langlet is one of the oldest vineyards in the Graves region, able to trace its history back to at least 1868. It was acquired in 1999 by the Kressman family, renowned Bordeaux proprietors, who brought in famed oenologist, the late Denis Dubourdieu, one of the world's most respected consultants in the realm of white wine production.

Citrus fruit – notably grapefruit – dominates the nose, but there are more subtle aromas beneath that, including a hugely appealing smoky aroma. Six months on the lees in barrel (10 percent new) add texture and complexity to the palate, which is medium to full-bodied, yet alive with fresh acidity. Drink now to 2020.

Food matches	Oysters, mussels or scallops
Price	£18.95 per bottle
How to serve	Serve lightly chilled
Region	Bordeaux, France
Grape variety	Sauvignon Blanc
Product code	Y9006B
Style	Dry, medium-bodied white wine
Terroir	Gravel, clay and sand
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

ENTRE-DEUX-MERS WHITES

2016 ISABEL ESTATE SAUVIGNON BLANC



Established by Mike and Robyn Tiller in 1980, Isabel initially supplied grapes to some of Marlborough's most celebrated wineries (including Cloudy Bay) but began releasing wines under its own label in 1994. Today, the range comprises a Chardonnay, Pinot Noir and Pinot Gris, as well as the superb Sauvignon Blanc.

As fresh as a daisy, with aromas of grapefruit and blackcurrant leaf to the fore. Citrus and green apple flavours dominate the palate, which boasts a creamy, seductive mouth-feel – the result of 20 percent barrel fermentation. The finish is exceptionally long, and impeccably balanced. Drink now to 2020.

Food matches	Thai-style fish dishes
Price	£18.95 per bottle
How to serve	From the fridge or ice bucket
Region	Marlborough, New Zealand
Grape variety	Sauvignon Blanc
Product code	Y5375B
Style	Dry, medium-bodied white wine
Terroir	Deep sandy soils
Buyer	Catrina Felstead MW

Tasting notes

If you like this, you might like:

OTHER WHITE BORDEAUX

2014 BOURGOGNE ROUGE, DOMAINE DE MONTILLE



Domaine de Montille is one of the most famous names in the Côte de Beaune. Now run by Etienne de Montille, the vineyards are all worked using organic and biodynamic principles, taking care of the soils and the ecosystem that sustains viticulture. Cellar master Brian Sieve was born in Indianapolis but fell in love with Burgundy.

Medium ruby in colour, with some purple highlights, the nose is full of sweet red cherry aromas and just a touch of spice. The palate is initially rich with plenty of red berry fruit, before refreshing acidity and chalky tannins arrive to tighten the wine up on the finish. Drink now to 2023.

Food matches	Lamb, poulet de Bresse
Price	£25.00 per bottle
How to serve	Serve at cellar temperature, decant immediately before serving if desired (but it's not essential)
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	E1548B
Style	Dry, medium-bodied red wine
Terroir	Vines planted in Volnay and Puligny-Montrachet, on clay-limestone soils
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

OTHER RED BURGUNDY OR OREGON PINOT NOIR

2016 BOLGHERI, ROSSO, GRATTAMACCO



Founded in 1977, Grattamacco was one of the first estates to plant Cabernet Sauvignon in Bolgheri after Tenuta San Guido. The estate is situated on top of a hill, facing the sea between Castagneto Carducci and Bolgheri, overlooking most of the region's other wine producers.

The 2016 has a deep core of black cherry, cassis and balsamic flashes, framed by an immediate and fruity expression. Sweet spices of smoke and oak, attained from 10 months in *barrique*, are framed by firm, yet silky tannins. Mineral and saline. Drink now to 2026.

Food matches	Slow-cooked beef ragù with pappardelle
Price	£22.50 per bottle
How to serve	Serve at ambient temperature, from the bottle
Region	Tuscany, Italy
Grape variety	Cabernet Sauvignon 60%, Cabernet Franc 20%, Merlot 10%, Sangiovese 10%
Product code	V2331B
Style	Dry, full-bodied, red wine
Terroir	Rocky and calcareous soils
Buyer	Davy Zyw

Tasting notes

If you like this, you might like:

RED BORDEAUX

2015 GIGONDAS, LES RACINES, DOMAINE LES PALLIÈRES, VIGNOBLES BRUNIER



Daniel and Frédéric Brunier own the celebrated Châteauneuf-du-Pape property Domaine du Vieux Télégraphe and, 15 years ago, purchased this famous gem in the neighbouring appellation of Gigondas. The vineyards range from 250 to 400 metres' altitude and nestle in a beautiful natural amphitheatre, surrounded by dense woodland.

From the lower vineyards, where the oldest vines are rooted, the wine is dense and brooding in colour, its nose marrying warm Mediterranean notes of scrub and fruits of the forest. The palate adds savoury texture to a backdrop of dark blue fruit and herbs, with the Mourvèdre lending a beguiling smoky weight to the finish. Drink now to 2024.

Food matches	Spatchcock, <i>sanglier</i> , roast chicken, Beaufort cheese
Price	£31.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 80%, Syrah and Cinsault (co-planted) 15%, Clairette 5%
Product code	V1368B
Style	Dry, full-bodied red wine
Terroir	Red sandy clay, limestone and scree
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

VACQUEYRAS