

Napoleon Mixed Case

Victoria Reeves

ACTING WINE CLUB MANAGER




With spring just rearing its head, this month's case combines richer styles with bright and juicy bottles. For heartier fare, we've included a classic Claret that cries out for a roast dinner; while Au Bon Climat's refreshingly elegant yet flavoursome Pinot Noir will stand up to all sorts of dishes. Two lighter styles come in the form of a vibrant Pinot Noir from a star of the Mâconnais, Olivier Merlin, and a classic citrus-edged Pouilly-Fumé. To keep things interesting, you'll also find two more unusual wines: first, a food-friendly white from Piedmont, an area of Italy better known for its reds; secondly, an Israeli white wine – a fun option to serve to guests blind.

2017 ROERO ARNEIS, CORNAREA



Gian Piero Bovone bought the Cornarea estate back in 1974, and the property now produces some of the greatest white wines in Piedmont from the local Arneis grape. He found that reductive winemaking is the key to quality Arneis, but it is the region's *terroir* that elevates these wines to greatness. The soils in Roero are 30-million-year-old Miocene former sea-bed soils rich in marine fossils and magnesium; in fact, the land is so rich in magnesium that a couple of doctors from nearby Canale made their fortune selling magnesium salts, dug up locally, as a remedy during the late 19th century.

Fresh and sunny, the wine offers notes of white peach and honey, bay leaf and lime blossom. Concentrated and lively on the palate, it has lots of ripe fruit, texture and body. With good acidity and a mineral spine (from the magnesium-rich soils), there is a white-stone salinity on the finish. Drink now to 2025.

Food matches	Medium and soft cheeses, sushi or fatty fish
Price	£18.80 per bottle
How to serve	Serve chilled at 10 to 12°C
Region	Piedmont, Italy
Grape variety	Arneis
Product code	V4435B
Style	Dry, medium-bodied white wine
Terroir	Mixed sandy, limestone and clay soils, rich in marine fossils and magnesium
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

CHABLIS, VERMENTINO OR ETNA BIANCO

2017 POUILLY-FUMÉ, PRESTIGE, SÉGUIN PÈRE & FILS



Philippe Séguin is the fourth generation of winemakers at this family estate located in Pouilly-sur-Loire, the village located across the river from Sancerre and famous for its smoky (*fumé*) style of Sauvignon Blanc. This is the property's top wine, made from their oldest vines planted on all three of the region's soil types (marl, limestone and flint).

This is explosively aromatic with notes of grapefruit, peach and white flowers. The palate offers surprising breadth, with a rounded mouth-feel and crisp acidity. While it is enjoyable when young, the wine will develop a beguiling gun-smoke and anise character with a couple of years in bottle. Drink now to 2022.

Food matches	Smoked salmon or Caerphilly cheese
Price	£20.50 per bottle
How to serve	Serve lightly chilled
Region	Loire, France
Grape variety	Sauvignon Blanc
Product code	V6788B
Style	Dry, unoaked, medium-bodied white wine
Terroir	Old vines planted across a third each of marl, limestone and flint soils
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

SANCERRE OR CALIFORNIAN SAUVIGNON BLANC

NO.3 WHITE BLEND, RECANATI



Founded in 2000, Recanati has already established itself as one of the leading lights in Israeli wine. Their aim is to produce wines that are varietally pure and true, while expressing a sense of place and embracing their Mediterranean origins. The property is constantly pushing to improve the quality of its wines further, sourcing fruit from key regions in Israel (with much grown at altitude to retain freshness and definition) and nurturing the resurgence of indigenous varieties.

Pale lemon in colour, the nose shows hints of citrus pith, layered with peach-stone. On the palate, this vibrancy continues with chalky minerality and more citrus overtones. Four months in old oak add texture and weight to the mid-palate and support the freshness of the acidity on the palate. Drink now to 2020.

Food matches	Perfect with flat-iron chicken
Price	£22.00 per bottle
How to serve	Serve chilled
Region	Galilee, Israel
Grape variety	Colombard 95%, Chardonnay 5%
Product code	V5305B
Style	Dry, light- to medium-bodied white wine
Terroir	Terrarossa and limestone soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

WHITE RHÔNE BLENDS OR ITALIAN WHITES

2016 BOURGOGNE ROUGE, LES CRAS, OLIVIER MERLIN



Located in the south of Burgundy, the Mâconnais is best-known for its white wines, but this example proves that it can also produce delicious reds. Olivier Merlin set up his *domaine* from scratch in the late-1980s with his wife, Corinne, and quickly established himself as one of the best winemakers in the region.

Pale ruby in colour, this is an elegant and delicate expression of pure Pinot Noir, full of red-berry fruit and silky tannins. “Cras” refers to the vineyard’s limestone soil, which adds a layer of complexity in the form of fine, chalky tannins. Drink now to 2023.

Food matches	This is versatile, but particularly good with cold meats and cheeses
Price	£22.50 per bottle
How to serve	Serve at cellar temperature (16°C)
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	E2987B
Style	Dry, lightly oaked, medium-bodied red wine
Terroir	Chalky soil in the village of La Roche-Vineuse
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

SAVIGNY-LÈS-BEAUNE OR GIVRY

2014 CLOS MARSALETTE, PESSAC-LÉOGNAN



Located in Martillac, in Pessac-Léognan, Clos Marsalette is owned by Count Stephan von Neipperg and Didier Miqueu – who also own the St Emilion property Ch. Canon-la-Gaffelière, among other prestigious châteaux in the region. Clos Marsalette’s vineyards cover 12.3 hectares of gravelly soils deposited by the Garonne river.

This is precisely what one wants from Pessac-Léognan: lots of flashy blackcurrant on the nose, with aromas including sweet spice and graphite. The palate reveals blackberry and plum fruit with silky tannins and a lovely freshness on the finish which is true to the classic 2014 vintage. Drink now to 2026.

Food matches	Try with roast grouse, pheasant or partridge
Price	£26.00 per bottle
How to serve	Decant for an hour and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 60%, Cabernet Sauvignon 38%, Cabernet Franc 2%
Product code	V0189B
Style	Dry, medium-bodied red wine
Terroir	Gravel soils
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

OTHER LEFT BANK BORDEAUX

2016 AU BON CLIMAT, PINOT NOIR, SANTA MARIA VALLEY,



Founded in 1982, Au Bon Climat produces internationally-recognised Pinot Noir and Chardonnay from grapes grown in California’s Santa Barbara County. “ABC”, as the property is more commonly known, has won universal acclaim for its wines thanks to Jim “Wild Boy” Clendenen, its winemaker and owner.

A nod to Burgundy but with lots of ripe, bright New World fruit, this Pinot Noir has a cool nose of strawberry and ripe cherry fruit with warming hints of sweet spice. On the palate, it is fleshy and generous with lots of ripe red berry fruit with fine, polished tannins and a lovely freshness on the generously long finish. Drink now to 2026.

Food matches	Grilled pork chops or crispy duck
Price	£27.95 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	California, USA
Grape variety	Pinot Noir
Product code	V4964B
Style	Dry, medium-bodied red wine
Terroir	Sandy loam and clay soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

PREMIER CRU RED BURGUNDY