

Napoleon Mixed Case



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May's Napoleon Mixed Case features two New World Chardonnays: the South Australian is fresh and citrus-fruit driven, while the Chilean has a toasty, rich edge thanks to time spent in barrel. Versatile with food, they will also both make for an interesting apéritif. Traditional reds are well represented with a Bordeaux second wine from the lush 2009 vintage and a succulent Barbera d'Alba from Piedmont. Finally, Port-producer Quinta do Noval bring us a table wine made from Port varieties and a slosh of Syrah. The result is a richly-styled, hearty red just crying out for a sizzling steak to accompany it.

2013 BK WINES ONE BALL CHARDONNAY



BK Wines (Brendon and Kirstyn Keys) sources fruit from some of the most exciting growers in the region. Their familiar relationship with their growers is reflected in this wine's name which, with the blessing of the grower concerned, refers to an anatomical deficiency and has nothing whatsoever to do with cricket.

Vibrant and appealing, notes of lemon and lime come to the fore. The palate is focused and mineral with a lovely purity. It is textured with a hint of toast on the long finish. This is a beautiful, precise wine, and exceptionally well balanced at 12.5 percent alcohol. This is exclusive to Wine Club. Drink now-2017.

Food matches	Scallops, salmon fishcakes, creamy chicken casserole
Price	£24.95 per bottle
How to serve	Straight from the fridge
Region	Adelaide Hills, Australia
Grape variety	Chardonnay
Product code	Z4642B
Style	Dry, medium-bodied white wine
Terroir	Sandstone over clay with a certain amount of quartz, which adds character to the wine
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

CHABLIS OR NEW ZEALAND CHARDONNAY

2012 PANDOLFI PRICE LOS PATRICIOS CHARDONNAY



The Pandolfi Price family bought an exceptional site in the cool Itata valley in 2002. Twenty-five hectares of dry-farmed Chardonnay vines had been planted there since 1992 and grapes were sold to other companies until 2007. Realising the high quality of their *terroir*, they started making their first wines in 2008.

This exceptional barrel-fermented Chardonnay comes from Itata, in Southern Chile. It would give a fine Chassagne-Montrachet a run for its money. Lemons and limes mingle with toast and hazelnuts (from 22 months in French oak *barriques*). The wine is complex with a fabulous toasty, leesy quality and wonderful length. Drink now-2018.

Food matches	Langoustines, guinea fowl, chicken <i>chasseur</i>
Price	£19.75 per bottle
How to serve	Straight from the fridge although the aromas will benefit from time in the glass
Region	Itata Valley, Chile
Grape variety	Chardonnay
Product code	Z3757B
Style	Dry, medium-bodied white wine
Terroir	Volcanic clay soil
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

FINE WHITE BURGUNDY

**2013 PIETRA NERA ZIBIBBO,
MARCO DE BARTOLI, MARSALA**



Scion of two industrial producers of Marsala, Pellegrino and Mirabella, in 1978 Marco De Bartoli chose the lonely route to quality, deciding to grow and vinify the Grillo fruit himself in-house. His children have now succeeded their father and promote indigenous grape varieties, in the face of a sea of international ones, notably Grillo, Zibibbo, Catarratto and red Pignatello.

An extraordinarily exhilarating nose is penetratingly intense with musky, grapey, smoky, saline and mandarin-skin aromas. By comparison, the palate is full and super-refined. Understated flavours of citrus pith and a real sapidity are due to the proximity of the sea, along with a silk-thread flavour profile. Drink now-2020.

Food matches	Roast almonds, summer salads and sea fish
Price	£23.95 per bottle
How to serve	Chilled to 12°C
Region	Sicily, Italy
Grape variety	Zibibbo (Muscat)
Product code	Z5301B
Style	Dry, medium to full-bodied white wine
Terroir	Lava/volcanic soil
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

GALICIAN WHITES SUCH AS ALBARIÑO

**2012 BARBERA D'ALBA,
CASCINA MARIO FONTANA**



Sixth-generation Mario Fontana, along with his mother, wife and their two boys created this tiny four-hectare jewel of a Barolo estate in 1995. They own parcels in three villages and Mario tends the vines, makes the wine and, when necessary, also delivers it in his blue van.

This wine is 100 percent Barbera fruit; all suave and silky, blended from two villages-Castiglione Falletto (giving gravitas and weave) and Sinio (adding fruity freshness). In 2012 Barbera wallowed in an August heat wave, and Mario's wine shows that with noticeably-fragrant plum, chocolate and cherry aromas. The fleshy, kirsch cherry flavours are kept fresh by crunchy Langhe acidity. Drink now-2020.

Food matches	Tagliatelle with (rabbit) ragu
Price	£18.75 per bottle
How to serve	20°C.
Region	Piedmont, Italy
Grape variety	Barbera
Product code	Z2392B
Style	Dry, medium-bodied red wine
Terroir	Sandy calcareous clay
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

DOLCETTO D'ALBA OR VALPOLICELLA

**2009 LA RÉSERVE DE MALARTIC,
PESSAC-LÉOGNAN**



The second wine of Ch. Malartic-Lagravière is one of the most consistent Crus Classés in Pessac. Owned by the Bonnie family since the late 1990s, and as the name Lagravière suggests, this is a fine, gravel-based vineyard, with poor, well-drained soil. The year 2009 was a nigh-on perfect vintage, with a glorious balance of ripeness and structure.

This wine has a gorgeous nose; intense blackcurrant fruit, with a touch of creamy oak: invitingly warm and generous, this is typical of 2009. On the palate everything tightens up and comes into focus: well defined black fruit again, framed with chalky tannins and a fine, persistent finish. Drink now-2018.

Food matches	Peppered steak or Toulouse sausages
Price	£26.00 per bottle
How to serve	No need to decant, but use big glasses and give it some air
Region	Bordeaux, France
Grape variety	Merlot 50%, Cabernet Sauvignon 45% and Cabernet Franc 5%

Product code	Z0031B
Style	Dry, medium-bodied red wine
Terroir	A mix of deep gravel over clay and limestone sub-soil
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

SOUTH AFRICAN BORDEAUX BLENDS

**2010 CEDRO DO NOVAL,
QUINTA DO NOVAL**



Quinta do Noval have been making great port in the Douro Valley since 1715. Over the last decade they have expanded their repertoire to include table wine too, with certain vineyards among their 145-hectare Pinhão property proving exceptionally well-suited to this particular job.

The juxtaposition of local (Port) grapes with Syrah has proved extremely successful here. The 2010 is deeply coloured with a nose of violets, plums and forest floor. The palate has hints of gum cistus, redolent of Port, allied to notes of bitter chocolate, bay leaf and cassis. The tannins are firm and the finish is long. Drink now-2018.

Food matches	Beef stroganoff; rabbit stew with wild mushroom, goat's cheese
Price	£19.75 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Douro Valley, Portugal
Grape variety	Touriga Nacional 30%, Touriga Franca 30%, Syrah 30%, Tinta Roriz 10%

Product code	Z5697B
Style	Dry, full-bodied red wine
Terroir	Steeply terraced schistous rock
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE BLENDS