

# Napoleon Mixed Case



**Katie Rolph**

WINE CLUB MANAGER

*KARolph*

*At this time of year the long days of summer stretch enticingly ahead. And what better way to celebrate the season of weddings, bank holidays and outdoor events than with Champagne? Gaston Chiquet's offering is a firm favourite at Berry Bros. & Rudd, loved for its delicate floral quality and fine mousse on the palate. Enjoy at a special summer occasion or simply in the garden on a warm evening for an indulgent midweek treat. If you're entertaining at home and firing up the barbecue then match Craven Firs' Stellenbosch Syrah to rich, chargrilled red meats. Savoury depth and deep black fruit character make it the perfect partner to a juicy steak.*

## 2015 CHABLIS, JEAN-PAUL & BENOÎT DROIN



This family has been making wines in Chablis for almost 400 years. Current incumbent, Benoît, is the 14th generation and has forged a reputation for harvesting early to produce fresh, mineral wines. In the warm 2015 vintage this policy meant he was able to preserve the classic freshness of Chablis.

Pale lemon in colour with some green highlights. Raised entirely in stainless steel, the aromas show some of the exotic fruit of the vintage with white peach notes, but there is the unmistakable marine quality of true Chablis on Kimmeridgian soil underneath, along with the zesty lemon edge. Drink now to 2020.

<b>Food matches</b>	Shellfish or on its own as an excellent apéritif
<b>Price</b>	£22.95 per bottle
<b>How to serve</b>	This should be served chilled
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	L3069B
<b>Style</b>	Dry, unoaked, light to medium-bodied white wine
<b>Terroir</b>	From nine hectares planted on Kimmeridgian limestone rich in marine fossils
<b>Buyer</b>	Adam Bruntlett

### Tasting notes

If you like this, you might like:

UNOAKED WINES FROM THE MÂCONNAIS

## 2016 RHEINGAU RIESLING, SELECTED BY EVA FRICKE



Eva Fricke is a young and exciting winemaker in the Rheingau, Germany. Her approach to vineyard practices is to be as ecological as necessary. Premium vineyards in the area can often be difficult to purchase or lease, so Eva has recently bought in some organic fruit and produced this new wine exclusively for Berry Bros. & Rudd.

Lime, white peach and mandarin aromatics, with white flowers and verbena which are displayed in the flavour profile. Moderate concentration with a juicy acidity and a chalkiness that expresses itself on the mid palate. Slightly juicier than the linear styles of the Eva Fricke estate. Drink now.

<b>Food matches</b>	Dim sum, curry, hard goats' cheese
<b>Price</b>	£17.25 per bottle
<b>How to serve</b>	Chilled
<b>Region</b>	Rheingau, Germany
<b>Grape variety</b>	Riesling
<b>Product code</b>	Y9959B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Sandy loam, loess, clay
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

WEINGUT EYMANN FROM THE PFALZ

## CHAMPAGNE GASTON CHIQUET, SELECTION CUVÉE



Based in the dramatically named Premier Cru village of Dizy, brothers Nicolas and Antoine manage 25 hectares, with all three key Champagne varieties equally favoured. They specialise in a poised and elegant style, its relatively low (sugar) dosage underlining an impressive purity.

Deliciously light, crisp citrus and apple orchard flavours mingle with a red-berried fruit profile. It is beautifully plumped out in the middle, courtesy of the Pinot Noir fruit, ending with delicate toasty notes. Hints of hazelnut and white peach complete the picture. Drink now to 2020.

<b>Food matches</b>	Scallops, goats' cheese salad, oysters or as the perfect apéritif
<b>Price</b>	£27.00 per bottle
<b>How to serve</b>	Chilled
<b>Region</b>	Champagne, France
<b>Grape variety</b>	Equal parts Pinot Noir, Chardonnay, Pinot Meunier
<b>Product code</b>	77563B
<b>Style</b>	Dry, medium-bodied sparkling wine
<b>Terroir</b>	Chalky surface soil, limestone beneath
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

CUVÉE 741 FROM JACQUESSON

## 2015 VINSOBRES ROUGE, LA CADÈNE, DOMAINE CHAUME ARNAUD



Owned and run by Valérie, Philippe and their son Thibaud, the Chaume-Arnauds farm 13.5 hectares in and around the delightfully named village of Vinsobres. Theirs is a classic Mediterranean palette of varieties, including 10 percent of white grapes. Yields are kept low; all soil treatments are organic and harvesting is done solely by hand.

A regal colour presages a suitably refined nose, its dark fruit and spice underwritten by a whiff of something savoury, jambon cru maybe, courtesy, no doubt, of the Mourvèdre. Figs and white chocolate join more usual descriptors such as myrtle, plum and *griotte* on the palate. There is good concentration here and the finish is strong. Drink now to 2021.

<b>Food matches</b>	Hearty casseroles, roasts, hard cheeses
<b>Price</b>	£26.95 per bottle
<b>How to serve</b>	Decant an hour before serving at room temperature
<b>Region</b>	Rhône Valley, France
<b>Grape variety</b>	Grenache 50%, Syrah 25%, Mourvèdre 25%
<b>Product code</b>	Y5846B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	Loose top-soil, with pudding stones (galets) and limestone base
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

VALPOLICELLA SUPERIORE RIPASSO OR TAURASI

## 2016 CRAVEN FIRS VINEYARD SYRAH



Craven are a dynamic husband and wife winemaking duo. Since their first commercial release in 2014 their mission has been simple: to produce wines with a sense of place. As such, their techniques are hands-off with only minimal (if any) additions, indigenous ferments and neutral oak.

Cassis, ripe blackberry and a savoury iodine kick combine to make this wine a true reflection of its iron-rich origins. The palate is balanced and well-spiced with fine tannins and an indulgent splash of fruit. The finish is long and fresh with a bite of acidity. Drink now to 2021.

<b>Food matches</b>	Venison loin with pickled blackberries and game chips
<b>Price</b>	£21.50 per bottle
<b>How to serve</b>	Serve at 14-17 °C
<b>Region</b>	Stellenbosch, South Africa
<b>Grape variety</b>	Syrah
<b>Product code</b>	Y7161B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Iron-rich soils
<b>Buyer</b>	Katherine Dart MW

### Tasting notes

If you like this, you might like:

2014 MULLINEUX SYRAH FROM SWARTLAND

## 2016 LES VIGNES OUBLIÉES, TERRASSES DU LARZAC



Jean-Baptiste Granier's winery is in the village of Saint Privat but his vines are planted on the windswept summits of the surrounding hills and the wine itself is matured in a small cave hidden down a wild muddy track. A true believer of *terroir*, Jean-Baptiste's wines are made with finesse and offer outstanding value for money.

Dark ruby in colour with purple hues, this intensely aromatic red shows notes of brambly fruits and sweet spice. On the palate it is very juicy with notes of garrigue towards the finish. Far from rustic, the fine tannins are in perfect balance with the fresh acidity making it incredibly quaffable. Drink now to 2021.

<b>Food matches</b>	Grilled red meats or a sausage casserole.
<b>Price</b>	£20.95 per bottle
<b>How to serve</b>	Decant for half an hour and serve at room temperature
<b>Region</b>	Languedoc-Roussillon, France
<b>Grape variety</b>	Grenache 60%, Syrah 20%, Carignan 20%
<b>Product code</b>	V2289B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Limestone, clay and gravel
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

A PIC SAINT-LOUP OR CÔTES DU ROUSSILLON