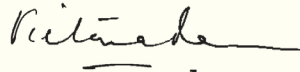


Napoleon Mixed Case

Victoria Reeves

ACTING WINE CLUB MANAGER




November's Napoleon Mixed Case is filled with classic styles: two superior Chardonnays from beyond Burgundy – one South African, one Kiwi – will persuade you of the grape's potential elsewhere. The reds include an outstanding Cru Beaujolais, elegant New World Pinot and a spicy, floral Syrah from the Northern Rhône. With Christmas fast approaching, we've also included a sweet wine. While it would be superb alongside pudding, don't be too quick to relegate it to "afters" – this example has enough acidity to work excellently as an apéritif or alongside a decadent starter of foie gras.

2016 NEWTON JOHNSON, FAMILY VINEYARDS CHARDONNAY



Newton Johnson was founded in the 1990s by husband and wife Dave Johnson and Felicity Newton. Since then the family has gained an international reputation for producing world-class Pinot Noir and Chardonnay. Their sloped vineyards' exposure to cooling Atlantic breezes and granite soils produce wines of exceptional freshness and linearity.

Lemon with flecks of gold, this wine has aromas of lime pith, allspice and honeysuckle. Generous and round on the palate, a vibrant citrus core leads to riper citrus fruit and headier spices. It has nervy acidity and a dry, persistent textural finish. This is a powerful yet precise, cool-climate Chardonnay. Drink now to 2024.

Food matches	Seared scallops or pork loin
Price	£22.50 per bottle
How to serve	Serve chilled straight from the fridge
Region	Hemel-en-Aarde, South Africa
Grape variety	Chardonnay
Product code	V2075B
Style	Dry, medium to full-bodied white wine
Terroir	Porphyritic granite soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
ELGIN CHARDONNAY

2015 ISABEL ESTATE, CHARDONNAY



Isabel Estate is located in the Wairau Valley within Marlborough (South Island). Founded in 1980, the estate is now owned by the Australian drinks company, Pinnacle, which has focused on investment in the vineyards and winery since it took over in 2014. Ex-Villa Maria winemaker, Jeremy McKenzie now looks after winemaking.

Elegant and fresh, this Chardonnay is full of lemon citrus fruit with subtle notes of white flowers. These delicate notes are complemented on the palate with a hazelnut twist, while notes of brioche and toast (from fermentation in old barrels) add further complexity. This is a delicious, sophisticated Marlborough Chardonnay. Drink now to 2023.

Food matches	Salmon fish cakes or creamy chicken dishes
Price	£17.95 per bottle
How to serve	Serve chilled
Region	Marlborough, New Zealand
Grape variety	Chardonnay
Product code	Y3771B
Style	Dry, medium-bodied white wine
Terroir	Clay bench on top of sandy-silt riverbed soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
CHABLIS OR CHENIN BLANC, PARTICULARLY VOUVRAY FROM THE LOIRE VALLEY

2015 CH. SUAU, SAUTERNES



Corinne Biarnes has recently taken control of this seven-hectare property, which was established by her father in the early 1960s, but subsequently leased to another grower. As they are throughout the appellation, the grapes here are rendered sweet by “noble rot” or botrytis – a phenomenon which is surely one of the wonders of the wine world.

Light gold in colour, this offers aromas of honey and lemon confit. The palate is rich and textured, but with greater freshness and vivacity than many a Sauternes – meaning this is a great option as an aperitif, as well as a classic dessert wine. Drink now to 2025.

Food matches	Great with Roquefort and other blue cheeses, as well as foie gras or fruity desserts, such as peach clafoutis
Price	£24.95 per bottle
How to serve	No need to decant, but serve around 10°C – so not ice-cold
Region	Bordeaux, France
Grape variety	Sémillon, Sauvignon Blanc
Product code	V2055F
Style	Sweet, full-bodied white wine
Terroir	Gravel over limestone, but the key feature here is the proximity of the Ciron and Garonne Rivers, whose confluence results in noble rot
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

[SOUTH AFRICAN STRAW WINE](#)

2015 NEUDORF VINEYARDS, TOM'S BLOCK PINOT NOIR



Tim and Judy Finn – who established Neudorf in 1978 – are pioneers of the New Zealand wine industry. Today, Neudorf is among the country's most respected estates, with an extensive range including Pinot, Chardonnay and – improbably but successfully – Albariño.

This is an exceptionally elegant Pinot Noir. The nose is restrained but seductive, with aromas of just-ripe plum, black cherry and cranberry, as well as a hint of clove from one year in French oak (25 percent new). On the palate, expect fresh acidity and firm tannins, which respond brilliantly to the right dish. Bottled unfiltered and unfiltered. Drink now to 2022.

Food matches	Roast lamb
Price	£25.95 per bottle
How to serve	Serve at room temperature; may benefit from decanting
Region	Nelson, New Zealand
Grape variety	Pinot Noir
Product code	V0761B
Style	Dry, medium-bodied red wine
Terroir	Dry farming on clay gravel
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

[CÔTE DE BEAUNE, BURGUNDY OR MENCÍA FROM GALICIA, SPAIN](#)

2013 MOULIN-À-VENT, LA ROCHELLE, OLIVIER MERLIN



Olivier Merlin is perhaps best known for his excellent white wines, but his talents also extend to reds. Having spotted the potential of the vineyards of Moulin-à-Vent, he bought some parcels of old vines and quickly began making excellent, age-worthy red wines.

With a superb, even, purple colour, the wine's nose is discreet at first, but then begins to expand wonderfully, with lovely smooth rich fruit throughout. It's in total harmony, very lovely, long and fine. In recent vintages Olivier has pursued a lighter touch in extraction, allowing the fruit from ancient vines to be expressed more graciously. Drink now to 2022.

Food matches	Try with butternut squash or sweet potato
Price	£23.50 per bottle
How to serve	Decant an hour before serving
Region	Beaujolais, France
Grape variety	Gamay
Product code	E0678B
Style	Dry, medium-bodied, oaked red wine
Terroir	Granitic sand over hard granite bedrock in the heart of Moulin-à-Vent
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

[NUITS-ST GEORGES OR LOIRE CABERNET FRANC](#)

2016 LA ROSINE SYRAH, DOMAINE MICHEL & STÉPHANE OGIER



Up until 1980 the Ogier family sold their entire crop to Messrs Chapoutier and Guigal. Since then, Stéphane has invested an enormous amount of time and capital in his well-situated 2.5-hectare vineyard to great aplomb.

From a parcel of vineyards planted above the slopes of Côte-Rôtie, this red offers the same quality of winemaking found in Stéphane's other *cuvées* at a fraction of the price. Rich in bramble fruit, it has soft gentle tannins with characteristic black pepper and violet notes. Drink now to 2021.

Food matches	Chicken chasseur or lamb stew
Price	£24.00 per bottle
How to serve	Decant 30 minutes before serving at room temperature
Region	Rhône, France
Grape variety	Syrah
Product code	V6123B
Style	Dry, medium-bodied red wine
Terroir	Granitic soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

[OTHER NORTHERN RHÔNE REDS](#)