

Napoleon Mixed Case

Katie Cooper
WINE CLUB MANAGER

Katie Cooper



This month's Napoleon Mixed Case features an unusual South African wine: Blank Bottle is a blend of Riesling, Sémillon and Sauvignon Blanc. In Bordeaux, Sémillon and Sauvignon are common bedfellows but the addition of Riesling marks this out as quite different. Lime and tangerine freshness combine with a Sémillon waxiness to create an interesting wine. We also have the last of David Clark's Côte de Nuits Villages, as the Scottish vigneron has moved onto a new career away from the vineyard. Savour the red-fruited elegance of the 2012 as it is the final wine from David.

2011 ST ROMAIN, LES SOUS ROCHES, CHÂTEAU DE PULIGNY-MONTRACHET



Etienne de Montille, who has run Château de Puligny-Montrachet for the last decade, has bought out the previous owners. In 2011 the Château produced a good crop of white wines, with old-fashioned lower alcohol levels. This St Romain comes from a spectacular site in one of Burgundy's most beautiful appellations.

With an attractive apple and peach nose, along with floral notes, this is rounded up front with a natural zestiness. It is fine and fresh on the palate with crunchy acidity and good length. This is attractive and affordable white Burgundy. Drink now to 2016.

Food matches	Crab or chicken dishes
Price	£27.00 per bottle
How to serve	Serve slightly chilled
Region	Burgundy, France
Grape variety	Chardonnay
Product code	94432B
Style	Dry, medium-bodied white wine
Terroir	Clay-limestone on a steep slope
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
ST AUBIN OR PULIGNY-MONTRACHET

2009 LE SOULA BLANC



Deep in the rugged Côtes Catalanes of Roussillon, local *éminence gris* Gérard Gauby has created this outstanding high-altitude vineyard, now seen as one of the best in the region. The blend is complex and the yields are exceptionally low (15 hectolitres per hectare). Traditional vinification is completed by 18 months' ageing on fine lees in 500-litre barrels, half of which are new.

Catalan gold in colour, the 2009 has distinctive aromatics of honey, beeswax, quince, lanolin and even fine white Burgundy (that must be the 0.5% of Chardonnay in the blend!). The palate is fresh with nutty notes added to the orchard fruit and the flinty foundations; the famously fresh *agrumes* finish ties it up seamlessly. Drink now to 2017.

Food matches	Roast pork, pâté, 'meaty' fish like turbot, chicken liver
Price	£22.45 per bottle
How to serve	Unusually for a white this may benefit from decanting: Remove from fridge an hour before serving
Region	Roussillon, France
Grape variety	Sauvignon 38%, Macabeu 35% and Vermentino 19%, with small quantities of other varieties
Product code	93747B
Style	Dry, medium to full-bodied rich white wine
Terroir	Poor decomposed granite
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
CHENIN BLANC OR SÉMILLON

2013 BLANK BOTTLE DOK RIESLING, SÉMILLON, SAUVIGNON BLANC



Blank Bottle was set up by Pieter Walser to make limited edition wines from intriguing parcels of grapes from growers across the Western Cape. Pieter met Dok Gary van Wyk at a surfing competition in 2010 and enjoyed a wine there made from his grapes, leading to this collaboration.

Ripe lemon notes move into white peach and tangerine peel alongside a lifted fragrance of peach blossom. It is full-bodied with a glycerol mouth-feel. There is huge weight and intensity from the rich, concentrated fruit whilst waxy, toasty notes from the Sémillon linger on the long finish. Drink now to 2018.

Food matches	Crab Louie salad, <i>blanquette de veau</i> , monkfish in a creamy sauce
Price	£20.50 per bottle
How to serve	Cold from the refrigerator
Region	Elgin, South Africa
Grape variety	Mostly Riesling, some Sémillon and a splash of Sauvignon Blanc
Product code	Z7101B
Style	Dry but concentrated, full-bodied white wine
Terroir	A rocky, mountainous outcrop with red, rocky, clay soil
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

DRY WHITE BORDEAUX

2012 CÔTE DE NUITS VILLAGES, DOMAINE DAVID CLARK



Sadly this is the last vintage from David Clark, since the finest Scottish *vigneron* in Morey-St Denis has decided to embark on a new career. Although the growing conditions were difficult early in the season, he ended up with healthy vines and no rot. Happily for him, and for us, he has finished his distinguished career as a *vigneron* with superb wines.

Fine, fresh and a medium-deep red, this has a wonderfully stylish red fruit nose and is crisp and crunchy on the palate, but with a suave depth of cherry and strawberry fruit. Excellent length that is nicely concentrated, with several layers of fruit on the palate. Drink now to 2018.

Food matches	Roasted duck breast
Price	£26.50 per bottle
How to serve	Open one hour in advance
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	97583B
Style	Dry, medium-full bodied red wine
Terroir	Alluvial clay over limestone bedrock
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

MOREY-ST DENIS OR MARSANNAY

2012 DE MARTINO VIGNO OLD VINE CARIGNAN



De Martino is one of 13 producers who have created the shared trademark 'Vigno' to promote wines made from old-vine Carignan, planted in the 1940s, in the Maule Valley. The vines must be dry-farmed, come from a specific sub-zone and the wine aged for 24 months before release.

The nose is intense, ripe, pure and fine. The concentrated blueberry fruit aromas are joined by lifted, herbal notes of rosemary and lavender. The palate combines this blueberry intensity with a sweeter note of dried cranberries and the wine is exceptionally fresh, an indication of its old vine heritage. Drink now to 2016.

Food matches	Cooked chorizo, <i>cassoulet</i> , Peking duck
Price	£23.95 per bottle
How to serve	Serve at room temperature
Region	Maule Valley, Chile
Grape variety	Carignan
Product code	Z6284B
Style	Dry, medium-bodied, juicy but luscious red wine
Terroir	Granite rock in origin with gravel and clay and a subsoil rich in quartz
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

HEARTY SOUTH AMERICAN REDS

2012 DOM RAFAEL TINTO, HERDADE DO MOUCHAO



In a country where ex-pats generally settle in the Douro Valley, the more adventurous Richardson and Reynold families headed south and east to the intense climate of the Alentejo. A combination of obdurate persistence, inquisitive winemaking and a respect for a traditional methodology has paid off handsomely.

Foot-trodden indigenous grapes have yielded a wonderfully concentrated wine, dark of hue and with evocative aromas of peat, bay and dark chocolate. The generous mouth-feel has both red and black fruits in evidence, supple yet authoritative tannins, and a satisfyingly long and spicy finish. Drink now to 2016.

Food matches	Sausage, Iberico ham, oxtail soup, hard cheese, spaghetti Bolognese
Price	£12.95 per bottle
How to serve	Open before serving at room temperature. Does not need decanting
Region	Alentejo, Portugal
Grape variety	Alicante Bouschet, Trincadeira, Aragonez in equal measure
Product code	Z5617B
Style	Dry, precocious, juicy, full-bodied red wine
Terroir	Poor soils, with schist clay and granite
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RIOJA CRIANZA OR ARGENTINIAN MALBEC