

Napoleon Mixed Case

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While hopes for an Indian summer may go unfulfilled, it's not yet time for the fuller-bodied red wines which provide such winter succour. With this in mind, September's Napoleon Mixed Case features a selection of lighter-bodied reds and medium-bodied whites, just in case there are a few weeks' warm weather left in store. The L'Argile Blanc from Domaine de la Rectorie is a superb Grenache Gris and Blanc blend whose waxy texture and saline core will perfectly complement spicier dishes. If the sun does indeed shine, the St Aubin from Domaine Henri Prudhon is full of rich red berry and subtle spice notes – an ideal accompaniment to the year's final barbecues.

2016 PINOT GRIGIO, LIS NERIS



Based in the Isonzo Valley in Friuli, on the Italian border with Slovenia, Lis Neris is one of the very best producers of "real" Pinot Grigio. The estate dates back to the 1800s and spans four generations of the family. In 1981, with the late Alvaro Pecorari at the helm, the emphasis on producing high-quality wines from the healthiest fruit became the core of its philosophy.

Concentration and texture define this wine. The juice is fermented in old 500 litre *tonneau* and aged on the lees with frequent *bâtonnage* for 11 months before being bottled and cellared for a further year before release. The appearance is pale lemon, bright and clear. The nose and palate are scented with layers of citrus fruit and generous ripe acidity. The finish is long and textured. Drink now.

Food matches	Perfect as an apéritif, with cheese and vegetable or fish dishes
Price	£21.85 per bottle
How to serve	Serve chilled at 13 to 14°C
Region	Friuli, Italy
Grape variety	Pinot Grigio
Product code	V0853B
Style	Dry, fresh, light to medium-bodied white wine
Terroir	Calcareous, gravel soils on an alluvial shelf
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:
ALSACE PINOT BLANC

2016 DOMAINE DE LA RECTORIE, L'ARGILE BLANC, COLLIOURE



This 30-hectare estate – made up of various parcels with different expositions and primarily schist soil – is set in the steep terraces of Collioure. The proximity to the sea brings freshness and energy to the wines. The estate is now run by father and son Thierry and Jean-Emmanuel Parcé, who make both still dry and fortified wines.

Golden in colour with attractive ripe stone fruits (apricot, ripe peach), orange blossom perfume and a toasty vanilla spice. There's a waxy texture on the palate with a saline core and toasted almond notes. With its concentration and balance, this is drinking beautifully now and will continue to do so over the next three to five years. Drink now to 2023.

Food matches	Seafood, Asian cuisine, soft goats' cheese
Price	£29.95 per bottle
How to serve	Serve at room temperature
Region	Roussillon, France
Grape variety	Grenache Gris 90%, Grenache Blanc 10%
Product code	V4328B
Style	Dry, medium-bodied white wine
Terroir	Schist
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
OTHER ROUSSILLON WHITES

2015 CHABLIS, LES GRANDS TERROIRS, SAMUEL BILLAUD



Having worked at the family estate, Billaud-Simon, for 20 years, Samuel struck out on his own in 2014, instantly establishing himself as one of the very best winemakers in Chablis. He makes precise and focused wines with a nervy minerality that appeals to British palates.

A blend of three excellent vineyards (Pargues, Cartes and Bas de Chapelot), this wine punches well above the weight of a standard Chablis, offering intense and concentrated minerality with complex flavours of green apple and chalky limestone. Unoaked, this is a steely and refreshing wine. Drink now to 2023.

Food matches	Ideal with seafood
Price	£19.95 per bottle
How to serve	Serve chilled but not too cold (no condensation on the bottle!)
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Y4170B
Style	Dry, light to medium-bodied white wine
Terroir	Three sites on classic Kimmeridgian limestone
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

POUILLY-FUISSÉ

2014 ST AUBIN, LES FRIONNES, 1ER CRU, DOMAINE HENRI PRUDHON



Based in the Burgundian village of St Aubin, Domaine Prudhon is a family-owned 14.5-hectare estate now run by the eponymous Henri's grandsons, Philippe and Vincent. They work using traditional techniques in both vineyard and cellar, producing a range of wines from different vineyards while always aiming for freshness and fruit expression.

Medium ruby in colour, this wine has a charming nose of rich red berry fruits and subtle spice notes. One of the *domaine's* most age-worthy wines, this displays a firm tannic structure and mouth-watering acidity that will allow for long ageing. Drink now to 2023.

Food matches	Rich but fresh, this wine will be an excellent partner to Moroccan lamb
Price	£25.00 per bottle
How to serve	Try serving at cellar temperature (14 to 16°C)
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	L2601B
Style	Dry, light to medium-bodied red wine
Terroir	Clay and limestone with east-by-southeast exposure
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

MARANGES OR SANTENAY

2014 VALPOLICELLA SUPERIORE, MARION



This is from a small producer nestled in the foothills of the Marcellise Valley. Stefano Campedelli aims to produce Valpolicella and Amarone that are elegant and embody a purity of fruit. The vineyards lie on slopes that face from south to north, allowing him to select fruit carefully depending on vintage, with each site helping to bring balance to the final wine.

Deep ruby red in colour with a hint of violet, the nose is reminiscent of ripe red cherries, with undertones of herbs and spice with plum and cherry stone on the finish. The palate is smooth with silky tannins and a freshness that adds dimension, lengthens the finish and layers with the fruit. Drink now.

Food matches	Perfect with roast chicken and soft cheeses
Price	£33.00 per bottle
How to serve	Serve at 15 to 18°C
Region	Veneto, Italy
Grape variety	Corvina Grossa 60%, Rondinella 20%, Molinara 10%, Corvina Gentile 10%
Product code	V4582B
Style	Dry, medium-bodied red wine
Terroir	Chalk with clay and stones
Buyer	Davy Żyw

Tasting notes

If you like this, you might like:

SPANISH GARNACHA

2012 EL TERROIR, DOMAINES LUPIER, SAN MARTÍN DE UNX



Enrique Basarte and Elisa Úcar, the dynamic team behind Domaines Lupier, have nurtured their fascination for old vine Garnacha by acquiring 27 parcels in the hills of Navarra. These vineyards are located at altitudes ranging from 400 to 700 metres above sea-level, and their photogenic vines date back to 1903.

Deep ruby in colour with an expressive nose of ripe black cherry and plum with subtle spices, toast and a balsamic underlayer. Generous fruit and spice on the palate complemented by well-integrated, supple tannins and a long smooth finish. Ready to drink now but will keep for three years. Drink now to 2021.

Food matches	Braised venison or steak
Price	£21.95 per bottle
How to serve	Serve at 13 to 17°C; it may benefit from decanting
Region	Navarra, Spain
Grape variety	Grenache
Product code	Y7502B
Style	Dry, medium-bodied red wine
Terroir	Atlantic mountain viticulture – very old vines on limestone soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

PRIORAT REDS