

Napoleon Red Case



Katie Cooper
WINE CLUB MANAGER

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This case contains two pairs of wines that compare admirably. Ch. de Retout hails from the Haut-Médoc and has Merlot as its main constituent while Ch. Haut-Lagrange is from slightly further south (Pessac-Leognan) and majors in Cabernet. Try them side by side and you'll see the different styles this region of France is so famous for. For something lighter, take a look at the two Pinot Noirs. The Savigny from Burgundy is elegant and minerally whilst the Ostler Pinot Noir, from New Zealand, is full of seductively silky black cherry fruit and so is a little richer on the palate.

2004 CH. DU RETOUT, HAUT-MÉDOC



Ch. du Retout sits on land that once formed three separate Châteaux. These estates were bought and merged by the Kopp family in the 1950s and du Retout is still run by them today. It is easy to completely miss Cussac as one drives between Margaux and St Julien, but the gravel based vineyards here are surprisingly fine and unfairly overlooked.

The nose has lost its primary feel and has taken on a more savoury bouquet, with cigar boxes and leather behind the briar fruit. The palate is soft and warming, with damsons and mocha combining with herbal notes. Complex and rather velvety, the result of a little more Merlot than usual in the blend. Now-2016.

Food matches	A simple roast would be perfect
Price	£15.50 per bottle
How to serve	Pour carefully as there will be some sediment
Region	Bordeaux, France
Grape variety	Merlot 44%, Cabernet Sauvignon 36%, Petit Verdot 20%
Product code	Z3624B
Style	Dry, full-bodied red wine
Terroir	Chalky limestone over clay subsoil
Buyer	Philip Moulin

If you like this, you might like:
GOOD CHILEAN MERLOT

2010 CH. HAUT-LAGRANGE, PESSAC-LEOGNAN



Francis Boutemy had been in charge of neighbouring Larrivet Haut-Brion for many years, but struck out to plant his own vineyard in 1989. The soil is perfect and no expense has been spared. Ignore the odd lilac label, and I think you'll find a wine which is absolutely delicious.

Deep crimson at its core, with a lighter purple rim. This is a modern style of Pessac, and is more obviously fruity than one might expect of the appellation. Gloriously ripe, with delicious blackberry fruit on nose and palate. Soft, integrated tannins and a lush, opulent finish. Now-2017.

Food matches	Grilled duck breast, roast lamb and game
Price	£22.00 per bottle
How to serve	Decant if possible or at least open two hours before serving
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 55%, Merlot 45%
Product code	Z2622B
Style	Dry, medium-bodied red wine
Terroir	Typical 'Graves' soil; gravel over a mix of sand and clay
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
OTHER LEFT BANK BORDEAUX

2009 SAVIGNY-LÈS-BEAUNE, HAUTS JARRONS, 1ER CRU, DOMAINE DE BELLENE



Famed Burgundian winemaker Nicolas Potel created his Domaine de Bellene in 2007. The vineyards are being converted to organic farming, with some biodynamic elements and the winery is housed in marvellous old cellars, renovated to an ecologically admirable standard. Les Hauts Jarrons is situated on the upper slopes in Savigny.

A lively bouquet with classy red fruit, infused with cherry stones and some savoury, brambly notes attract immediate attention. There are no obtrusive tannins on the palate which displays a delicious mineral crunch at the finish and very impressive persistence. Now-2017.

Food matches	Roast duck breast
Price	£35.00 per bottle
How to serve	Decant an hour in advance
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	83601B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone with small white stones
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
GEVREY-CHAMBERTIN OR VOLNAY

2011 CHINON, VIEILLES VIGNES, PATRICK LAMBERT



Located in the village of Cravant les Coteaux, close to the Loire tributary La Vienne, Patrick Lambert and his wife Nadia make classic, traditional Chinon. The grapes are macerated on their skins for up to 28 days. *Elevage* takes place in old *foudres* inside an ancient cellar burrowed deep into the chalk banks. From the 2014 vintage the vineyards will be certified organic.

There's a shy but scented nose of violets and blackcurrant leaf, of tight berries. The palate flows like the nearby Vienne, with delicate wild blackberry, wrapped up exquisitely by Scottish raspberry-like intensity and zip. Now-2021.

Food matches	<i>Andouillette</i>
Price	£16.50 per bottle
How to serve	Room temperature, decanted an hour before
Region	Loire, France
Grape variety	Cabernet Franc
Product code	Z3514B
Style	Dry, medium to full-bodied red wine
Terroir	Gravel and sand river soils of La Vienne
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
RED SANCERRE OR BOURGUEIL

2011 OSTLER CAROLINE'S PINOT NOIR



Jim Jerram is the leading pioneer of the developing Waitaki Valley region, a limestone escarpment which forms the border between the Canterbury and Otago provinces. His Ostler label is based in the hamlet of Kurow and he has developed a fine reputation for Pinot Noir from Caroline's vineyard (planted 2002).

Deliciously perfumed with some seductive red and black cherry fruit, this is a very graceful stylish wine, exhibiting the elegant fragrance that we are coming to see as the hallmark of the Waitaki. The 2011 season enjoyed a beautiful long Indian summer which has delivered a fine, ripe flavour profile. Now-2018.

Food matches	Peking duck, game pie, Porcini mushroom risotto, Vacherin
Price	£33.00 per bottle
How to serve	Serve at 14°C
Region	Waitaki Valley, Central Otago, New Zealand
Grape variety	Pinot Noir
Product code	Z0900B
Style	Dry, medium-bodied red wine
Terroir	Limestone
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
CALIFORNIAN PINOT NOIR

2012 CÔTES DU RHÔNE, CHAUME ARNAUD ROUGE



Philippe and Valerie Chaume Arnaud have now been joined by their son, Thibault, but their other son, Rafael, has left the winery to play as a full time rugby professional. Chaume Arnaud are the best producer in the northern southern village (if that makes sense!) of Vinsobres which was recently promoted to stand-alone Cru status.

A deep rich colour is accompanied by aromas of blackberry, cassis and a hint of wood-smoke. The palate marries more unusual notes of fig and white chocolate to more familiar descriptors of myrtle, plum and griotte; there is good concentration here and a whiff of something savoury too. Now-2017.

Food matches	Game pie, moussaka, calves liver, oxtail
Price	£12.25 per bottle
How to serve	Open an hour before serving
Region	Southern Rhône Valley
Grape variety	Grenache 60%, Syrah 20% and Cinsault 20%
Product code	Z1618B
Style	Dry, full-bodied red wine
Terroir	Varied; both continental and sandy marls in addition to Miocene Alpine deposits
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
VACQUEYRAS OR CORNAS