

Napoleon Red Case



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This month's Napoleon Red Case contains a selection of classics and surprises. Australian Shiraz can be known for its big, bold personality but Mount Hillary's offering from McLaren Vale is ripe and fresh, without being jammy; just the thing to partner sizzling steaks off the barbecue. The Syrah theme continues with La Nerthe's Châteauneuf-du-Pape; just coming into its drinking window, it is best enjoyed with hearty red meats or mature cheddar. For something a little different, tuck into the Pinot Noir from Irancy, near Chablis. An area better known for white wines, this firmly structured red makes a great alternative to more famous red Burgundies.

2012 MT HILLARY SHIRAZ, MCLAREN VALE



The brainchild of David Healy and his wife Teresa Nobilo-Healy (granddaughter of pioneering winemaker Nikola Nobilo OBE), Mt Hillary aims to handcraft limited, premium parcels that are a true and honest reflection of regional, varietal and winemaker expression. This Shiraz is made with fruit sourced from the prestigious Gemtree Vineyards.

With a nose full of ripe blackberry, plum and a hint of spice this classic Australian Shiraz is bustling with a rich blackberry character, underlying chocolate notes and a sweet-oak spiciness. The tannins are ripe without being too brash and a fresh acidity complements the richness of the fruit. Exclusive to Berry Bros. & Rudd. Drink now to 2016.

Food matches	Cumberland sausages, Lancashire hotpot, chilli beef burgers
Price	£14.95 per bottle
How to serve	Best served at cellar temperature
Region	South Australia
Grape variety	Shiraz
Product code	98415B
Style	Dry, full-bodied, smooth and rich red wine
Terroir	Deep soil with ancient limestone deposits
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
SOUTHERN CÔTES DU RHÔNE

2011 CH. LA GRÂCE DIEU, ST EMILION



Once a Cistercian monastery, the vineyard of La Grâce Dieu lies on a gentle, west-facing slope outside the medieval jewel of St Emilion. The vineyard's westerly aspect lends the wines an extra degree of ripeness and depth. Vinification is very traditional, but the house style is for supple wines, with rather a modern flair.

With a bright, deep purple colour, this has a lovely open, rich young Merlot nose: ripe red cherry and chocolate – real lift and life. The palate is deliciously plump and appealing, with a vibrant core of red fruit and some nice, balancing freshness on the finish. Drink now to 2018.

Food matches	Coq au vin, roast pork or lamb
Price	£19.40 per bottle
How to serve	Open an hour before, then give it plenty of air in the glass
Region	Bordeaux, France
Grape variety	Merlot 80%, Cabernet Franc 10% and Cabernet Sauvignon 10%
Product code	Z6555B
Style	Dry, full-bodied red wine
Terroir	Clay limestone and sandy clay
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
RIOJA RESERVA

2012 IRANCY, DOMAINE DE LA CROIX MONTJOIE



We recently discovered the small *domaine* of Sophie and Matthieu Woillez, based in the idyllic hamlet of Tharoiseau in the Yonne *département*. They named their *domaine* after a local landmark, the cross of Montjoie, on the crest of a hill on the pilgrim route to Vézelay. Their only red comes from the limestone plateau of Irancy, near Chablis.

An intense red-purple in colour thanks to the excellent 2012 vintage, this Irancy has a firm, dark-fruit nose, with a wealth of flavour in the mouth. This is a structured wine, with a crisp precision, rather than the softer Pinots from further south. Drink now to 2017.

Food matches	Cold cuts or quiche
Price	£19.50 per bottle
How to serve	Open in advance and serve slightly cool
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Z1106B
Style	Dry, medium-bodied red wine
Terroir	Thin topsoil over clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CHINON OR MARSANNAY

2013 LANGHE NEBBIOLO, TREDIBERRI, LA MORRA



Created only in 2012, the Trediberri *cantina* of La Morra pulls together three Piedmontesi (Nicola Oberto and his father Federico and their associate Vladimiro Rambaldi) who invested in five hectares of Berri vineyards, a hamlet of La Morra, back in 2008. They produce two top Baroli as well.

This early-drinking Nebbiolo speaks of the young vines and the river soils that characterise the La Morra hamlet of Berri; it is possibly the closest Nebbiolo vineyard to the river Tanaro. Consequently this stainless-steel vinified wine shows crunchy cranberry fruit, zip and energy. Drink now to 2023.

Food matches	Veal, pork, antipasti
Price	£15.95 per bottle
How to serve	As you would a Burgundy Pinot Noir, not too
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Z4217B
Style	Dry, medium-bodied red wine
Terroir	Hilly, sandy, alluvial, former river bed soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
BAROLO OR BARBERA D'ALBA

2012 FARO, BONAVIDA, MESSINA



The tiny 2.5-hectare property of Giovanni Scarfone is located at Faro Superiore on the north-eastern corner of Sicily. It was only established in 2006 once Giovanni had returned from his *agraria* studies in Bologna. The name 'Faro' originates from the Greek tribe *i Fari*, who once lived around Messina.

The nose of this full-bodied wine enchants with tight red-berried cassis notes, reminiscent of ripe Pinot. The Sicilian sun gives a real sense of svelteness in 2012; such elegance, charm, as well as refinement. It is suave, herbal, with sensual texture, firm fruit tannins and pace; it perhaps sits somewhere between Burgundy and Piedmont. Drink now to 2018.

Food matches	Salt cod or red meats
Price	£25.95 per bottle
How to serve	Best decanted an hour before serving
Region	Sicily, Italy
Grape variety	Nerello Mascalese 70%, Nerello Cappuccio 20% and Nocera 10%
Product code	Z5138B
Style	Dry, full-bodied red wine
Terroir	Coastal, sedimentary marne soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
PUGLIAN PRIMITIVO OR NEGROAMARO

2012 CHÂTEAUNEUF-DU-PAPE ROUGE, CHÂTEAU LA NERTHE



Dating from 1760 and surrounded by 90 hectares of vines, La Nerthe is one of the only properties in this part of the world which really merits its title of 'château'. Christian Voeux makes wines which effortlessly combine both traditional and modern values, with cement, stainless steel and *barrique* all evidenced in its historic cellars.

Maturation in equal combinations of *foudre* and barrel has produced a wine which rejoices in classic ripeness and purity, its aromatic complexity combining red and black fruits with notes of tapenade, Indian spice and forest floor. This latent complexity is echoed and enhanced on the palate, with finely etched tannins, generous fruit profile and fulsome finish. Drink now to 2024.

Food matches	Lighter game dishes, hard cheeses, casseroles
Price	£39.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 44%, Syrah 37%, Mourvèdre 14% and Cinsault 5%
Product code	Z5280B
Style	Dry, full-bodied rich red wine
Terroir	pudding stones over a sandy top soil with loam and clay beneath
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
VINSOBRES OR VAQUEYRAS