

Napoleon Red Case



Katie Cooper
WINE CLUB MANAGER

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Named after our largest cellar, the Napoleon Red Case features wines from classic areas such as Bordeaux and Burgundy in addition to fine wines from around the world. Highlights from March's selection include: a graceful St Emilion which would be delicious with hard cheeses or cold meats; a Puglian Primitivo blend full of spicy, vibrant red fruits; and an excellent New Zealand Pinot Noir with a savoury edge, just the ticket with roast duck or even salmon.

2010 ALPAMANTA ESTATE MALBEC, LUJÁN DE CUYO



The winery was founded in 2005 by three friends, and is run by one of them, Andrej Razumovsky an Austrian with a Danish parent and Ukrainian/Moldovan origins. They set out to exploit the near perfect vine-growing conditions in Luján de Cuyo, Mendoza, where the low rainfall and clear skies enable organic and biodynamic farming practices to be readily adopted.

An inky purple colour and expressive nose of bramble fruit, bilberries and sweet vanilla lead on to a mouth-filling palate of dark fruits and finely integrated oak with a tannic structure more than capable of supporting the voluptuousness.

Food matches	Excellent with hearty red meat dishes, especially steak, smoked meats and hard cows' milk cheeses
Price	£22.95 per bottle
How to serve	Decant 1.5-2 hours before serving at room temperature. Drink now-2016
Region	Mendoza, Argentina
Grape variety	Malbec
Product code	95998B
Style	Dry, full-bodied, well-structured, oak-aged red wine
Terroir	Limestone and alluvial soils on gentle north east facing slopes at an altitude of 3,100 feet
Buyer	Martin Hudson MW
Tasting notes	

If you like this, you might like:
CHILEAN CARMENÈRE OR AUSTRALIAN SHIRAZ

2010 MORGON, CÔTE DU PY, CHÂTEAU GRANGE-COCHARD



James and Sarah Wilding abandoned St Albans for the charms of Château Grange Cochard in 2009. The estate consists of 6 hectares of vines, in the appellation of Morgon, including 1.5 hectares on the renowned old volcano of Côte du Py, which makes very intense wines with great capacity for ageing. Most of the vines are between 40 and 100 years old.

The rich deep purple colour has an intense black centre, a mark of the concentration which is apparent throughout this wine. This is very dense, beautifully concentrated, with lifted acidity, discreet tannins and lovely black fruit aftertaste.

Food matches	Gammon or pork
Price	£18.95 per bottle
How to serve	Serve at 13°C. Drink now-2016
Region	Beaujolais, France
Grape variety	Gamay
Product code	92332B
Style	Dry, medium-bodied red wine
Terroir	Volcanic blue slate rock over granite
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
MOULIN À VENT OR FLEURIE

2004 CH. GRAND PEY LESCOURS, ST EMILION GRAND CRU



Situated on a fine slope just outside the town of St Emilion, the Château has been in the hands of the Escure family since 1924 and although they own the more famous Ch. Bellisle Mondotte, both wines are made in very different styles. 'Grand Pey' is the more traditional of the two. With its predominance of Merlot and its gentle roundness this is classic St Emilion in every sense.

Crimson core, fading to brick at the rim. The nose shows a little maturity with leather and spice to the fore. The palate manages the trick of being rich and full, without any trace of heaviness. Just graceful, balanced Merlot-based charm.

Food matches	Superb with garlicky Saucisson and a decent tranche of old Comté
Price	£21.70 per bottle
How to serve	Best opened an hour or so before serving, at room temperature. Drink now-2017
Region	St Emilion, Bordeaux, France
Grape variety	Merlot 75%, Cabernet Franc 25%
Product code	97966B
Style	Dry, medium to full-bodied, red wine
Terroir	Argilo calcaires over some shallow gravel
Buyer	Philip Moulin
Tasting notes	

If you like this, you might like:
SOUTH AMERICAN MERLOT

2011 PRIMITIVO-MALBEK, MORELLA



In 2000 Australian, and Roseworthy College educated, Lisa Gilbee met Gaetano, the son of a Puglian grape grower. One thing led to another and the family was eventually completed with two children and a winery. Project Morella began in 2001 with a small batch from an old bush vine plot; the idea was to preserve the unique heritage of Primitivo.

Pale red in colour, the nose is deliciously elegant and compelling, with expressive red cherry, mint and spicy notes. The palate is suave and gentle, with red berry, plum and mixed spice overtones. Very much a stepping stone, an early drinking version of their fuller, 100% Primitivo wines 'Old Vines' and 'La Signora'.

Food matches	Primi piatti such as lentils, haricot beans, turnip stalks (cime di rape), orecchiette pasta
Price	£22.25 per bottle
How to serve	No need to decant, serve at 18°C. Drink now-2016
Region	Puglia, Italy
Grape variety	Primitivo 85%, Malbek 15%
Product code	96269B
Style	Dry, medium to full-bodied red wine
Terroir	Red loam over limestone
Buyer	David Berry Green
Tasting notes	

If you like this, you might like:
SOUTHERN ITALIAN REDS OR ZINFANDEL

2010 ST AUBIN, DERRIÈRE LA TOUR, 1ER CRU, DOMAINE JEAN-CLAUDE BACHELET & FILS



Jean-Claude Bachelet's sons Benoît and Jean-Baptiste now run the business from their new winery in Gamay, the hamlet next to St Aubin. While most of the appellation has been converted to Chardonnay, certain warmer sites such as Derrière La Tour thrive with Pinot Noir.

Dense rich full red with a sprightly dark cherry bouquet. Pure, linear and concentrated, from minuscule yields in 2010. The structure is based more on fresh acidity than tannins. The vibrancy of this Pinot makes it a great choice for spring and summer drinking.

Food matches	Salmon, turbot or hake dishes
Price	£23.50 per bottle
How to serve	Decant an hour in advance, serve at 13°C Drink now-2016
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	93098B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW
Tasting notes	

If you like this, you might like:
MONTHÉLIE OR VOLNAY

2010 CHURTON PINOT NOIR



Marlborough's reputation for Pinot Noir is growing rapidly now that the vines are being planted in the foothills, as Sam and Mandy Weaver have done at Churton, rather than on the valley floor. The vineyard is farmed biodynamically. 2010 was a very fine growing season at Churton with small berries that ripened evenly.

Certainly there is a wealth of fruit on the palate, a mix of deep strawberry with some black cherry notes and an excellent long finish. As always with Churton it is in a classical, almost savoury style, without recourse to overtly sweet fruit.

Food matches	Roast duck or pigeon; or try with salmon en croûte
Price	£24.50 per bottle
How to serve	Serve at 13°C. Drink now-2017
Region	Marlborough, New Zealand
Grape variety	Pinot Noir
Product code	94932B
Style	Dry, medium-bodied red wine
Terroir	A thick layer of wind blown loess with up to 17% clay, layered over alluvial gravel
Buyer	Jasper Morris MW
Tasting notes	

If you like this, you might like: CALIFORNIAN PINOT NOIR OR
PINOT NOIR FROM CENTRAL OTAGO