

Napoleon Red Case



Katie Cooper
WINE CLUB MANAGER

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Highlights from this month's Napoleon Red case certainly include the Moser Family Cabernet; it was my first experience of a Chinese wine and if it is yours too, I think you'll find it softly appealing with restrained fruit and smooth tannins. A little closer to home, the Beaujolais and the Corbières sit comfortably either side of the Chinese Cabernet, in terms of body and richness, to provide you with a wide range of styles within this case. The Beaujolais is light enough to enjoy with full-bodied fish such as salmon and the richly fruited Corbières will complement hearty stews nicely, should winter be lingering on into spring.

2013 CÔTE DE BROUILLY, CUVÉE GODEFROY, CHÂTEAU THIVIN



Château Thivin of the Côte de Brouilly appellation in Beaujolais has been in the hands of the Geoffroy family since 1877. Today Claude and Evelyne Geoffroy produce different cuvées depending on the orientation of each parcel on the Mont de Brouilly. The Cuvée Godefroy is made from 90-year-old vines facing east.

The wine has an amazing intensity of colour and a sumptuous bouquet of tightly packed dark fruit. It boasts an explosive quality juxtaposed with a scintillating core. This is a lovely, complete wine with a mineral tingle yet completely covered by dark plummy flesh. Now-2017.

Food matches	Light chicken dishes or salmon
Price	£22.00 per bottle
How to serve	No need to decant
Region	Beaujolais, France
Grape variety	Gamay
Product code	Z4874B
Style	Dry, medium-bodied red wine
Terroir	Mixed clays on volcanic bedrock
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
BEAUJOLAIS VILLAGES OR BROUILLY

2010 MOSER FAMILY CABERNET SAUVIGNON



Château Changyu has pioneered wine in China since the late 19th century. This wine is made in partnership with Austrian legend, Lenz Moser, in the austere dry climate of Ningxia, next to Inner Mongolia. The vines have to be buried during the glacial winters! Made from 15 year old vines.

Very pure, soft red fruit nose, recognisably Cabernet-although without the black fruit notes. Gracious, smooth and attractive with good weight behind; a little tannin and some drier notes provide the structure. A fine Chinese Cabernet! Now-2018.

Food matches	Cold cuts or roast chicken
Price	£19.95 per bottle
How to serve	Serve at 14°C
Region	Ningxia, China
Grape variety	Cabernet Sauvignon
Product code	Z0833B
Style	Dry, medium-bodied red wine
Terroir	Yellow river alluvial soils with some stones
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:
CRU BOURGEOIS

2011 CHÂTEAU GRAND MOULIN, VIEILLES VIGNES



Corbières is a vast and dramatic appellation, and therefore it certainly helps to know a little about its sub-regions. Two of the very best, Lézignan and Boutenac, host the majority of the vineyards of Jean-Noël Bousquet, who manages to indulge his keen winemaking intellect without ever losing sight of the distinct, gently rustic reputation of his region.

Twelve months of *barrique* ageing have rounded out this old vine *cuvée* very nicely. Beyond the rich smoky nose there is plenty of fruit, backed up by notes of black olive and *garrigue*, all building with symphonic grace to a savoury and hugely satisfying finish. Now-2018.

Food matches	Sausage and mash, guinea fowl, casserole
Price	£13.95 per bottle
How to serve	The wine is robust and will remain tannic in youth, so will benefit from decanting an hour before serving
Region	Corbières, Languedoc, France
Grape variety	Syrah 40%, Carignan 40%, Grenache 20%
Product code	Z1858B
Style	Rich, full-bodied red wine
Terroir	Limestone, marl, sandstone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
MINERVOIS OR FITOU

2012 CÔTES DU RHÔNE MON COEUR, JEAN-LOUIS CHAVE SÉLECTION



The guru of Hermitage and most respected winemaker in the Rhône Valley does not do anything by halves. After extensive work in the South, he has focused on the villages of Vinsobres and Valréas to provide the key fruit for this outstanding generic Côte du Rhône.

Syrah, understandable enough from the guru of Hermitage, plays a key part adding colour and ripe dark fruit aromatics. The Grenache ensures that there is savoury richness and plenty of warm Mediterranean weight on the palate, complemented by silky rounded tannins. Now-2016.

Food matches	Coq au vin, pheasant, ratatouille
Price	£15.95 per bottle
How to serve	No need to decant, but give the wine a little air by opening in advance
Region	Rhône Valley, France
Grape variety	Grenache 60%, Syrah 40%
Product code	Z0857B
Style	Dry, medium to full-bodied red wine
Terroir	Terraces of red clay, mainly stony
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
VINSOBRES

2012 DOCTORS FLAT PINOT NOIR



Winegrower Steve Davies discovered the Doctors Flat Vineyard in 2002. Steve farms the single, three-hectare elevated vineyard organically in Bannockburn, Central Otago. At 300m, the vineyard is higher and cooler than most Bannockburn vineyard sites, allowing the fruit to ripen slowly and to retain its freshness and vivacity.

The 2012 vintage was a huge success in the Central Otago region. This is pretty, fragrant and poised with the slightly spicy, violet and blackberry component which has come to signify 'Doctors Flat' for us. It is a lovely wine with depth, intensity and a lip-smacking finish. Now-2018.

Food matches	Pan-fried duck, wild mushrooms, roast monkfish
Price	£38.00 per bottle
How to serve	Serve cool from the cellar
Region	Bannockburn, Central Otago, New Zealand
Grape variety	Pinot Noir
Product code	Z0598B
Style	Dry, light to medium-bodied red wine
Terroir	Deep gold-bearing gravels laid down by receding glaciers some 480,000 years ago
Buyer	Catriona Felstead MW

Tasting notes

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

2012 ARTADI, VIÑAS DE GAIN, BODEGAS ARTADI



The influential Spanish Penin Guide awarded its top prize, namely Bodega of the year, to Artadi this year. The winemaker Juan Carlos López de Lacalle has brought the wines of the Rioja Alavesa sub-region to the top of the vinous tree, both in greater Rioja and in Spain itself, as well as even further afield.

Perfumed and marrying notes of red and black fruit, the wine has a classic balsamic personality and a gently smoky backdrop. On the palate there are notes of black pepper, soft herbs and spice and then hints of liquorice and fennel on the finish. Two years in French oak contribute to the weight and complexity of this superb Viñas de Gain. Now-2019.

Food matches	Lamb shanks, chicken casserole, veal escalope, ratatouille
Price	£23.50 per bottle
How to serve	Decant half an hour before serving at room temperature
Region	Rioja, Spain
Grape variety	Tempranillo
Product code	Z2319B
Style	Dry, medium to full-bodied red wine
Terroir	Alluvial, ferruginous clay and calcareous clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
RIBERA DEL DUERO