

# Napoleon Red Case

## Victoria Reeves

ACTING WINE CLUB MANAGER




*This month's case offers a versatile selection of food-friendly bottles. We've chosen two Pinot Noirs – one from Australia's cool Mornington Peninsula, the other from New Zealand's Marlborough region (best known for its Sauvignon Blanc) – which would be fascinating to taste alongside each other. Another lighter style comes in the form of Trousseau, a grape you may not have tasted before. This example from Domaine Tissot is a real joy; a bright, elegant red that proves just how exciting the fashionable Jura region is. You'll also find delicious styles from Bordeaux, the Rhône and Beaujolais (a region which continues to offer astounding value).*

### 2017 MORGON, CÔTE DU PY, JEAN-MARC BURGAUD



Based just outside the village of Morgon, Jean-Marc Burgaud is among the most respected winemakers in Beaujolais. His impressive range includes wines from Régnié and Lantignié, as well as various different *climats* in the Cru of Morgon. Made in traditional fashion, with semi-carbonic maceration and maturation in large, used oak barrels, Jean-Marc's wines are delicious straight out of the blocks, but tend to age remarkably well too.

For us at Berry Bros. & Rudd, Jean-Marc's Côte du Py is the pick of his wines. The 2017 is particularly successful, combining explosive aromas of ripe red berries, flowers and kirsch, with mouth-watering acidity and a rocky, mineral character which speaks of the vineyard's granite soils. This promises to get even better after a few years in bottle. Drink now to 2027.

<b>Food matches</b>	Grilled lamb koftas in pitta
<b>Price</b>	£18.95 per bottle
<b>How to serve</b>	So versatile: enjoy lightly chilled on a summer lunchtime or, alternatively, decanted (and a touch warmer) for a heartier glassful
<b>Region</b>	Beaujolais, France
<b>Grape variety</b>	Gamay
<b>Product code</b>	V5762B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Thin, sandy soils on slopes of blue granite
<b>Buyer</b>	Adam Bruntlett

#### Tasting notes

If you like this, you might like:  
LANGHE NEBBIOLO

### 2017 CRITTENDEN, KANGERONG PINOT NOIR, MORNINGTON PENINSULA



The Crittenden family are dedicated winemakers with an exciting range of handcrafted wines. Winemaking now resides with the talented Rollo Crittenden, who has taken over from his father, Garry, who founded the estate over 30 years ago. The Kangerong Pinot is a representative blend of fruit from across the 11 acres of their estate vineyard and is made with seven different clones of Pinot Noir.

This wine is all about aroma and texture. The nose is beautifully scented with floral notes underpinned by cherry fruit and a hint of spicy complexity. The palate is silky, the smooth tannins interwoven with juicy fruit and bright acidity. Perfect to drink now until 2020.

<b>Food matches</b>	Perfect with game and roast lamb
<b>Price</b>	£19.95 per bottle
<b>How to serve</b>	Decant for half an hour and serve at room temperature
<b>Region</b>	Victoria, Australia
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	V5757B
<b>Style</b>	Dry, light- to medium-bodied red wine
<b>Terroir</b>	Ancient sedimentary soils
<b>Buyer</b>	Katherine Dart MW

#### Tasting notes

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

## 2014 DOMAINE DE VALMENGAUX



Domaine de Valmengaux is the brainchild of musician-cum-winemaker Vincent Rapin. From an area just outside St Emilion, the *domaine* is certified organic and uses biodynamic techniques. The vineyard is run, as Vincent puts it, on “common sense and pre-pesticide practices”, with only natural treatments being used and complex co-planting of other species in between the vines to promote their health.

This exciting wine from the Right Bank is made organically, with minimal use of oak and 10 percent aged in clay amphora. The resulting wine is smooth, exuding subtlety and elegance while also being generous and complex in flavour. The nose shows damson and bramble fruit, which is evident on the palate with the addition of some savoury notes. Drink now to 2026.

<b>Food matches</b>	Grilled red meats or sausages
<b>Price</b>	£19.95 per bottle
<b>How to serve</b>	Decant for half an hour and serve at room temperature
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Merlot 95%, Cabernet Franc 5%
<b>Product code</b>	V6708B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Limestone and clay
<b>Buyer</b>	Oliver Barton

### Tasting notes

If you like this, you might like:

OTHER RIGHT BANK BORDEAUX

## 2015 ISABEL ESTATE, PINOT NOIR



Isabel Estate was established in 1980, when Marlborough was still unknown to most British drinkers. The first plantings were of Chardonnay, followed by Sauvignon Blanc, Riesling and Pinots Noir and Gris. The estate's wines are today made by Jeremy McKenzie and Carlos Orgiles Ortega, a dynamic duo who, between them, have worked in virtually every major wine-producing country on Earth.

Aromas of fresh cherry and raspberry mingle seamlessly with cedar and sweet spice while the concentration of fruit on the palate speaks of the vineyard's rich clay soils. This is drinking beautifully now, but has the structure to age gracefully, exchanging its bright primary fruit for more complex, savoury characteristics. Drink now to 2022.

<b>Food matches</b>	Lamb tagine, moussaka or vegetarian lasagne
<b>Price</b>	£23.95 per bottle
<b>How to serve</b>	Serve just below room temperature (no need to decant)
<b>Region</b>	Marlborough, New Zealand
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	Y9339B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Clay-rich soils
<b>Buyer</b>	Catrina Felstead MW

### Tasting notes

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

LOIRE CABERNET FRANC OR SPANISH GARNACHA

## 2016 CAIRANNE, LES DOUYES, DOMAINE DE L'ORATOIRE SAINT MARTIN



The Alary family in L'Oratoire St Martin can trace its origins to the same decade as Berry Bros. & Rudd (1698 for us, 1692 for them) and now farms over 28 hectares biodynamically from very old, low-yielding vines. The Alarys were heavily involved in getting the Cairanne appellation elevated to its Cru status in 2016.

From a very warm year in the southern Rhône, this *cuvée* is packed full of dark berry fruit, sweet spice and herbs. It has, however, managed to maintain its freshness with good acidity intertwined with very fine dark tannins which make for a long cool finish. Drink now to 2024.

<b>Food matches</b>	Stewed lamb or venison
<b>Price</b>	£26.75 per bottle
<b>How to serve</b>	Decant for 30 minutes and serve at room temperature
<b>Region</b>	Rhône, France
<b>Grape variety</b>	Grenache, Mourvèdre
<b>Product code</b>	V2376B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Clay and limestone
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

GIGONDAS, VINSOBRES OR RASTEAU

## 2017 ARBOIS TROUSSEAU, SINGULIER, DOMAINE TISSOT



We're extremely proud to work with Stéphane Tissot, one of the most gifted, quality-conscious producers in the Jura. Stéphane makes a wide range of wines, including a fabulous Crémant and superb *terroir*-driven Chardonnays, as well as wines from local varietals Poulsard, Trousseau and Savagnin.

Stéphane Tissot's Singulier is made from five parcels, all farmed biodynamically. The grapes are de-stemmed and the wine matured in 600-litre barrels, which account for its fine, rounded tannins. It boasts a gorgeous, complex nose typical of Trousseau, with aromas of brambles, cherries, kirsch and a hint of savoury spice, which will become more pronounced over the coming years. Drink now to 2027.

<b>Food matches</b>	Works a treat with cold cuts or hard cheeses
<b>Price</b>	£34.00 per bottle
<b>How to serve</b>	Serve cool, at “cellar” temperature
<b>Region</b>	Jura, France
<b>Grape variety</b>	Trousseau
<b>Product code</b>	V7519B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Complex soils of Bajocian limestone with pockets of clay on south- and southwest-facing slopes
<b>Buyer</b>	Adam Bruntlett

### Tasting notes

If you like this, you might like:

CRU BEAUJOLAIS