

Napoleon Red Case



Katie Cooper
WINE CLUB MANAGER

Katie Cooper

This month's Napoleon Red Case is a study in contrasts with wines for every type of guest you may entertain over the coming months. For those preferring lighter reds, or for the warm days of early summer when a glass in the garden simply has to be fresh and uncomplicated, try Villa Calcinaia's peppery, crunchy Chianti or Loichet's Côte de Nuits Villages. If the barbecue makes an appearance then Loma Larga's Syrah, an exclusive for Wine Club, will go well with red meats and in particular with grilled lamb chops; whilst Herdade do Mouchão's Portuguese red is just the thing for steak.

2011 CH. LESPULT-MARTILLAC, PESSAC-LÉOGNAN



The château is surrounded by its eight hectares of old vines which, unusually for Graves, contain a high percentage of Merlot (60 percent in total). The wine has been described as a 'Pomerol type of Pessac'. Since 2009, the vineyards and winemaking have been managed by the brilliant team from Domaine de Chevalier.

With a brilliant, mid-red colour, the nose is bright and fresh, with red fruits, cocoa and a hint of warm, spicy oak. Very finely balanced on the palate, the Merlot tannins are very soft, but instead of seeming fat, this is a very pure, graceful wine, with the hallmark breed of Domaine de Chevalier. Drink now-2018.

Food matches	Lamb chops or roast pork
Price	£21.00 per bottle
How to serve	Room temperature, with plenty of air in the glass
Producer	Jean-Claude Bolleau and Olivier Bernard
Region	Bordeaux, France
Grape variety	Merlot 65% and Cabernet Franc 35%
Product code	98914B
Style	Dry, medium to full-bodied red wine
Terroir	Deep gravel, with lighter clay in places
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
RIOJA RESERVA

2012 CÔTE DE NUITS VILLAGES, AUX MONTAGNES, SYLVAIN LOICHET



The Loichets come from Comblanchien (at the southern end of the Côte de Nuits), better known for its marble-quarrying industry. Indeed, previous generations of Loichets have been stone masons rather than *vignerons* before Sylvain revived the *domaine* in 2005, now based in a fine 18th-century manor house in Chorey-lès-Beaune. All his own wines are now produced organically with Agriculture Biologique certification.

With a deep, concentrated purple colour, this wine offers a wealth of brilliant red fruit and some black-cherry notes as well. A pleasing roundness on the palate, yet also a lively crunchy texture at the back; this is altogether very promising. Drink now-2016.

Food matches	Braised pork belly
Price	£22.00 per bottle
How to serve	Open two hours in advance and serve slightly cool
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Z1137B
Style	Dry, medium-bodied red wine
Terroir	Thin clay-limestone soil on hard Comblanchien marble rock
Buyer	Jasper Morris MW

Tasting notes

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

2009 LOMA LARGA SYRAH



'Loma Larga' means 'long hill', a reference to the raised vineyard-site which benefits from the cooling influence of the wind. The Diaz family began planting vines in 1999, firmly believing in the *terroir* potential of the site. They are now recognised as one of the best producers of cool-climate red wines in Chile.

It is interesting to find a parcel of more mature Syrah from the New World. Black-cherry fruit is complemented here by notes of wood smoke and bacon fat and the tannins are supple and refined. It is an elegant wine with a long length. This wine is exclusive to Berry Bros. & Rudd. Drink now-2016.

Food matches	Cassoulet, grilled lamb chops, Montgomery cheddar
Price	£19.95 per bottle
How to serve	Serve at room temperature
Region	Casablanca Valley, Chile
Grape variety	Syrah
Product code	Z4313B
Style	Dry, medium-bodied maturing red wine
Terroir	Granite soil on the Loma Larga hill
Buyer	Catriona Felstead MW

Tasting notes

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

2009 MOUCHÃO TINTO, HERDADE DO MOUCHÃO



Despite the rigours of having been exiled for the 12 years after the Portuguese revolution in 1974, the Richardson family have kept hold of this magnificent 32-hectare old vine block. Located deep in the semi-arid bad lands of Alentejo, they continue to tread their grapes by foot in deference to a famous tradition.

Alicante Bouschet yields wines which are deeply coloured and richly extracted, sometimes to excess. Balance is key here, however, with a sweet-scented, gently-herbaceous nose and then an attack which combines savoury notes with a backdrop of violet and bay, eucalyptus and ironstone; magnificently complex in other words, yet still beguiling. Drink now-2017.

Food matches	Offal, meaty stews, hard cheeses, <i>cassoulet</i> , roasts; anything with rich flavours
Price	£28.95 per bottle
How to serve	Decant, or double-decant, two hours in advance
Region	Alentejo, Portugal
Grape variety	Alicante Bouschet 90%, Trincadeira 10%
Product code	Z5616B
Style	Rich, full-bodied red wine
Terroir	Mainly limestone; a little schist and a sub-layer of water-retaining clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
SOUTHERN FRENCH BLENDS

2011 CHIANTI CLASSICO RISERVA, VILLA CALCINAIA



The traditional Chianti Classico property of Villa Calcinaia in Greve-in-Chianti has been owned by the Capponi family since 1524. Conte Sebastiano Capponi is the 37th generation and, significantly, the first generation of the family to manage the 200-hectare estate in person. Sebastiano took over the reins in 1992, after graduating from Florence University with a degree in Political Science.

The 2011 has an intense summer-red, fruit glow. With a lifting, raspberry perfume this is purposeful, pure and engaging. Succulent and cool with brisk acidity, and a pretty flow of glistening, sapid, sweet raspberry and cassis; it has plenty of generous pulpiness, yet is also very refined and classy, all framed by judicious oak. Drink now-2025.

Food matches	Pasta with <i>ragu</i>
Price	£25.95 per bottle
How to serve	20°C
Region	Tuscany, Italy
Grape variety	Sangiovese
Product code	Z4673B
Style	Dry, medium to full-bodied red wine
Terroir	Sandstone and limey marl
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
MONTEPULCIANO D'ABRUZZO OR CHINON

2011 VACQUEYRAS, PAVANE, BASTIDE ST VINCENT



Flanking the evocatively named Dentelles de Montmirail, with vines on the equally evocative Plateau des Garrigues, La Bastide St Vincent has been in the Daniel family for three centuries. Laurent farms the famous trio of varietals-Grenache, Syrah and Mourvèdre-and, vinifies them without recourse to wood, thus allowing the fruit to speak for itself.

Deep of colour and serious of intent, this is a beautifully scented Vacqueyras with notes of liquorice, tapenade and ripe raspberry to the fore. The palate is equally seductive, with dark fruit, firm, meaty tannins and a gently sweet yet refreshing eucalypt-finish. Drink now-2017.

Food matches	Casserole, wild boar, venison, hard cheeses such as Beaufort
Price	£16.50 per bottle
How to serve	Open an hour before serving; decanting optional but a good idea to aerate the wine
Region	Rhône, France
Grape variety	Grenache 70%, Mourvèdre and Syrah 15% each
Product code	94066B
Style	Dry, medium to full-bodied rich red wine
Terroir	Pebbly top soil, with sand (aka <i>safrè</i>) beneath. Clay further down the slope
Buyer	Simon Field MW

Tasting notes

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