

# Napoleon Red Case

**Katie Rolph**

WINE CLUB MANAGER

*KARolph*



*This month's Napoleon Red Case contains a variety of wines for drinking through late spring and summer. On the lighter side of things, for those lunchtime occasions when you fancy a glass of red, try either the Chassagne-Montrachet or the Sicilian Etna Rosso. Both have a light touch to the tannin and abundant red fruit character and would be a good match for lighter dishes such as pasta or meaty fish. If the lure of the barbecue is proving hard to resist, both the Andrew Will Bordeaux blend and the Merlot-dominated Billeron Bouquey will provide superb vinous accompaniment to all manner of chargrilled meats.*

## 2015 CH. BILLERON BOUQUEY, ST EMILION



Set at the foot of St Emilion's rolling hills, Ch. Billeron Bouquey has been a family owned *domaine* for over two centuries. Winemaking has been in the trusted hands of the women of the family for over three decades and they make modern wines with elegance and class.

An attractive nose of red and black berries and a hint of cedar gives way to a palate of opulent fruit and gentle tannins. The flavour profile includes cherry, blackcurrant and sweet spice notes while the finish is long and juicy. Drink now to 2022.

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| <b>Food matches</b>  | The perfect match for a roast leg of lamb with all the trimmings |
| <b>Price</b>         | £21.95 per bottle  |
| <b>How to serve</b>  | Decant for 30 minutes and serve at room temperature              |
| <b>Region</b>        | Bordeaux, France   |
| <b>Grape variety</b> | Merlot 80%, Cabernet Franc 20%                                   |
| <b>Product code</b>  | V2430B   |
| <b>Style</b>         | Dry, medium-bodied red wine                                      |
| <b>Terroir</b>       | Clay and sandy soils   |
| <b>Buyer</b>         | Oliver Barton  |

### Tasting notes

If you like this, you might like:  
RIGHT BANK BORDEAUX

## 2015 CHASSAGNE-MONTRACHET ROUGE, LES CHÊNES, PHILIPPE COLIN



Philippe Colin comes from a family who have been making wine in the village for many years. His wines are typically fruity and approachable in youth but with the capacity to age gracefully. Chassagne may now be better known for its white wines but much of the soil is more suited to Pinot Noir.

Medium ruby in colour, this wine has a wonderful perfume of griotte cherry and a touch of warming spice. The palate has a pleasing richness of red berry fruit and a delicate tannin touch which defies the somewhat rustic reputation of Chassagne. Drink now to 2025.

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| <b>Food matches</b>  | Mushroom stroganoff  |
| <b>Price</b>         | £29.95 per bottle  |
| <b>How to serve</b>  | Serve at cellar temperature, may benefit from half an hour decanting |
| <b>Region</b>        | Burgundy, France   |
| <b>Grape variety</b> | Pinot Noir   |
| <b>Product code</b>  | E2883B   |
| <b>Style</b>         | Dry, medium-bodied red wine  |
| <b>Terroir</b>       | A well-sited, south-facing plot of over 40-year-old vines            |
| <b>Buyer</b>         | Adam Bruntlett   |

### Tasting notes

If you like this, you might like:  
SANTENAY ROUGE FROM DAVID MOREAU

## 2015 ETNA ROSSO, GRACI



The Graci estate is situated on the northern slope of Mount Etna at Passopisciaro. The region of Etna, famous for its black lava soils and elegant red wines has been undergoing a revival since 2000. It is the perfect example of how nature can truly affect a wine and render it breath-taking.

The crop has been reduced by 25 percent and yielded a “*grande annata*” – an extraordinary vintage – for this Etna Rosso. Light, bright ruby in colour, with notes of raspberry, rose and blood orange. The palate is dominated by fragrant violets and a volcanic stone sensation. Lively but fine tannins and a long persistence. Drink now to 2023.

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| <b>Food matches</b>  | Aubergine caponata, pasta with red pesto, lamb stew              |
| <b>Price</b>         | £20.75 per bottle  |
| <b>How to serve</b>  | Serve at room temperature  |
| <b>Region</b>        | Sicily, Italy  |
| <b>Grape variety</b> | Nerello Mascalese, an indigenous grape variety                   |
| <b>Product code</b>  | V1288B   |
| <b>Style</b>         | Dry, medium-bodied red wine                                      |
| <b>Terroir</b>       | Dark volcanic soil, rich in iron, 600-700 metres above sea level |
| <b>Buyer</b>         | Davy Żyw   |

### Tasting notes

If you like this, you might like:

A YOUNG PINOT NOIR FROM BURGUNDY OR A GRIGNOLINO FROM PIEDMONT

## 2016 LES VIGNES OUBLIÉES, TERRASSES DU LARZAC



Jean-Baptiste Granier's winery is in the village of Saint Privat but his vines are planted on the windswept summits of the surrounding hills and the wine itself is matured in a small cave hidden down a wild muddy track. A true believer in *terroir*, Jean-Baptiste's wines are made with finesse and offer outstanding value for money.

Dark ruby in colour with purple hues, this intensely aromatic red shows notes of brambly fruits and sweet spice. On the palate it is very juicy with notes of garrigue towards the finish. Far from rustic, the fine tannins are in perfect balance with the fresh acidity making it incredibly quaffable. Drink now to 2021.

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|----------------------|---|
| <b>Food matches</b>  | Grilled red meats or a sausage casserole              |
| <b>Price</b>         | £20.95 per bottle                                     |
| <b>How to serve</b>  | Decant for half an hour and serve at room temperature |
| <b>Region</b>        | Languedoc-Roussillon, France                          |
| <b>Grape variety</b> | Grenache 60%, Syrah 20%, Carignan 20%                 |
| <b>Product code</b>  | V2289B  |
| <b>Style</b>         | Dry, full-bodied red wine                             |
| <b>Terroir</b>       | Limestone, clay and gravel                            |
| <b>Buyer</b>         | Fiona Hayes   |

### Tasting notes

If you like this, you might like:

A PIC SAINT-LOUP OR CÔTES DU ROUSSILLON

## 2015 CASTILLO COLLEMASSARI MONTECUCCO RISERVA



This organic wine is produced from vineyards at 300 metres above sea level under the looming Mount Amiata in southern Tuscany. It enjoys a very favourable microclimate of consistent ventilation and strong thermal excursions. The wine matures in a mixed *barrique* and *tonneaux* for 18 months.

Intense ruby red. The nose is of wild forest fruit, vinous and savoury with notes of spice and black cherries. The palate is elegant and inviting, dominated by cherry, plum and wild spices and framed by softness of wood and mineral elegance. The tannins are firm but enveloping and play in balance with the complex wine. Drink now to 2028.

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| <b>Food matches</b>  | Pollo alla cacciatora or pappardelle with meaty ragù                      |
| <b>Price</b>         | £18.50 per bottle   |
| <b>How to serve</b>  | Serve at room temperature   |
| <b>Region</b>        | Tuscany, Italy  |
| <b>Grape variety</b> | Sangiovese with a seasoning of Cabernet Sauvignon 10% and Cilieggiolo 10% |
| <b>Product code</b>  | V3059B  |
| <b>Style</b>         | Dry, full-bodied red wine   |
| <b>Terroir</b>       | The soil is characterised by iron rich clays and calcareous marl          |
| <b>Buyer</b>         | Davy Żyw  |

### Tasting notes

If you like this, you might like:

VALPOLICELLA SUPERIORE RIPASSO OR TAURASI

## 2016 ANDREW WILL, INVOLUNTARY COMMITMENT, COLUMBIA VALLEY



Made by renowned Washington State producer Andrew Will, this exciting new project is the result of an exceptionally good harvest in terms of quality and volume. The winemaker's aim was to offer an affordable wine from a premium region that can be enjoyed in its youth.

This wine is deep ruby in appearance with an aromatic profile of both black and red fruits (blackcurrants, red cherry and bramble notes). There is a generosity of flavours on the palate with a juicy core and notes of liquorice and cloves that add layers to this wine. There is a ripeness that points to a warmer climate, but the chewy tannins give structure and poise. Drink now to 2023.

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|----------------------|--|
| <b>Food matches</b>  | Red meat dishes, moussaka and pasta dishes                   |
| <b>Price</b>         | £21.95 per bottle  |
| <b>How to serve</b>  | Decant 30 minutes before drinking, serve at room temperature |
| <b>Region</b>        | Washington State, USA  |
| <b>Grape variety</b> | Equal parts Cabernet Franc, Cabernet Sauvignon, Merlot       |
| <b>Product code</b>  | V1787B   |
| <b>Style</b>         | Dry, full-bodied red wine                                    |
| <b>Terroir</b>       | Loess and gravel   |
| <b>Buyer</b>         | Fiona Hayes  |

### Tasting notes

If you like this, you might like:

CRU BOURGEOIS FROM BORDEAUX