

Napoleon Red Case



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WINE CLUB MANAGER

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November's Napoleon Red Case focuses on wines from the Old World. Five of the six wines are from France, Italy and Spain and each one demonstrates why these traditional styles are still appreciated, and emulated, worldwide. 2004 was an underrated vintage in Bordeaux and, just over a decade on, many of the wines (including this Lanessian) are drinking brilliantly. The good vintages continue with the 2010 Barolo, a recent addition to our own label range which offers superb value for money. From Spain, CVNE's traditional style Rioja will pair beautifully to most lamb dishes.

2011 MICHAEL HALL EDEN VALLEY SYRAH



Englishman Michael Hall's first career was as a jewellery valuation expert but his passion for all his adult life has been wine. He recently set up his own winery in the Barossa Valley to make small-volume, highly individual wines which are very expressive of their origins.

Eden Valley saw out the poor weather in 2011 and then was rewarded by an Indian summer that yielded beautiful ripe fruit for this wine, which is more Rhône than Barossa. Its blackberry character is complemented by a peppery spiciness, notes of almond and mint, and moderate alcohol. Drink now to 2019.

Food matches	Slow-cooked lamb, braised rabbit, shepherd's pie
Price	£27.50 per bottle
How to serve	At room temperature. No need to decant
Region	Eden Valley, South Australia
Grape variety	Syrah
Product code	Z0165B
Style	Dry, elegant, medium-bodied red wine
Terroir	Sandy loam, gravel and quartz over clay in one of the highest Shiraz vineyards in the Eden Valley (525m)
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
CORNAS OR ST JOSEPH

2004 CH. LANESSAN, HAUT-MÉDOC



A distinctive property that is easily spotted as you drive north from Margaux to St Julien, Lanessian is one of the most reliable châteaux of its class. Although its appellation is only Haut-Médoc, the vineyard is superbly situated on a deep gravel croup; simply a perfect site for Cabernet Sauvignon. This is often mistaken for a Grand Cru.

Fine garnet colour with a lovely expressive nose of bramble fruit and cedar wood. The palate is smooth and rounded, and its silky tannic structure provides depth and backbone to the ripe Cabernet fruit. An underrated vintage, at its peak now. Drink now to 2016.

Food matches	Roast beef or lamb, hard cheeses, <i>charcuterie</i>
Price	£17.00 per bottle
How to serve	Room temperature. No need to decant
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 60%, Merlot 36% and Petit Verdot 4%
Product code	Z6680B
Style	Dry, full-bodied red wine
Terroir	Deep Garonne gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
CALIFORNIAN CABERNET

2012 CÔTE DE NUITS-VILLAGES, DOMAINE DAVID CLARK



Sadly this is the last vintage from David Clark, since the finest Scottish *vigneron* in Morey-St-Denis has decided to embark on a new career. Although the growing conditions were difficult early in the season, he ended up with healthy vines and no rot. Happily for him, and for us, he has finished his distinguished career as a *vigneron* with superb wines.

Fine, fresh and a medium deep red, this has a wonderfully stylish red fruit nose and is crisp and crunchy on the palate, with a suave depth of cherry and strawberry fruit. Excellent length that is nicely concentrated, with several layers of fruit on the palate. Drink now to 2018.

Food matches	Roasted duck breast
Price	£26.50 per bottle
How to serve	Open one hour in advance
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	97583B
Style	Dry, medium to full-bodied red wine
Terroir	Alluvial clay over limestone bedrock
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

MOREY-ST-DENIS OR MARSANNAY

2013 CAIRANNE ROUGE, RÉSERVE DES SEIGNEURS, DOMAINE DE L'ORATOIRE SAINT MARTIN



Certified as biodynamic in 2012, L'Oratoire St Martin is an ancient property, run with great skill by brothers François and Frédéric Alary, now leading players in the long-overdue movement to get Cairanne promoted to stand-alone 'cru' status. According to Frédéric, 2015 may well be the year; 2013, on the other hand, was the year to tax the accountants, given the minuscule yields of Grenache farmed.

The wine captures the essence of the village of Cairanne; it is open, with bright red fruits and a spicy kick at the end courtesy of the higher-than-usual percentage of Mourvèdre. There is plenty of ripe red fruit, with hints of sous-bois and liquorice also evidenced. Drink now to 2018.

Food matches	Pheasant, wild boar, sausages, pasta, hard cheeses
Price	£16.75 per bottle
How to serve	Aerate before serving at room temperature
Region	Rhône, France
Grape variety	Mourvèdre 40%, Grenache 40% and Syrah 20%
Product code	Z6611B
Style	Dry, full-bodied rich red wine
Terroir	Chalky white and red clay, a little silty soil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

RASTEAU OR CHÂTEAUNEUF-DU-PAPE

2010 BERRY BROS. & RUDD BAROLO, FRATELLI ALESSANDRIA



Our third vintage from Vittore of our own-label Barolo is from the great 2010 vintage. Predominantly from the village of Verduno, where the style is lighter and more scented, the more forward approach suits the vintage well. The quality was once recognised by King Carlo Alberto in 1843 and now, one hopes, by you.

The quality of 2010 treats us to a slightly darker wine (compared to the warmer 2009) with more composure. Cool, crunchy, clove, tamarind, dried fig and ginger-root on the nose. On the palate, it is full, with generous, fleshy, balsam oil, a sweet kernel of loganberry fruit, even chestnut and ground nutmeg. Drink now to 2020.

Food matches	Game, slow-cooked beef, mushrooms; all rich, autumnal flavours
Price	£25.95 per bottle
How to serve	Best decanted
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Z2398B
Style	Dry, full-bodied red wine
Terroir	Mainly from the vineyards of Campasso and Rocche dell'Olmo
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:

BRUNELLO OR LANGHE NEBBIOLO

2008 IMPERIAL RESERVA, CVNE



Founded in 1879, CVNE, the Compañía Vinícola del Norte de España (phonetically more commonly known as 'coonay') is the widely respected parent of Viñas Real and Imperial, two of the great traditional styles of Rioja, the first allegedly more Burgundian by nature, the second owing more to the Bordelais.

Aged for 18 months in both French and American oak, the wine is classically Spanish, with welcoming aromas of cloves, bay, coffee and roasted meats. The palate offers a block of dark fruit, upon which time will chisel a softening, silky balm. A post-Imperialist convivial glow is guaranteed. Drink now to 2017.

Food matches	Lamb cutlets, <i>morcilla</i> , <i>albondigas</i> (meatballs!), chicken with lemon and olives
Price	£21.95 per bottle
How to serve	Benefits from opening a little before serving; no need to decant
Region	Rioja, Spain
Grape variety	Tempranillo 80%; balance shared between Graciano and Mazuelo
Product code	Z0771B
Style	Dry, medium-bodied red wine
Terroir	Clay, limestone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

BORDEAUX CRU BOURGEOIS