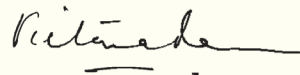


Napoleon Red Case

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This month's Napoleon Red Case offers a particularly good blend of Old World and New, classic and lesser known styles. At the lighter end of the spectrum, we have a German Pinot Noir (yes, really), a crunchy, fresh Cinsault from Stellenbosch and a northern Italian Schioppettino – a little-known grape that here produces an intensely spicy yet juicy wine. Classic Claret sits alongside two Syrahs – one from its homeland in the Rhône and one from a Californian pioneer. Taste them blind alongside each other to see if you can spot which is which.

2016 TOREYE SPÄTBURGUNDER, EYMANN, PFALZ



Vincent Toreye, a passionate young winemaker, now leads the family business based in one of Germany's warmest regions: the Pfalz. The estate focuses on a clear expression of *terroir* with several single-site wines. All its wines are certified both organic and biodynamic, highlighting the family's focus on sustainability.

This is an accessible and refreshing Pinot Noir of outstanding value with bright red cherry and raspberry fruit aromas. Herbal top notes combine with a savoury spice character which continues on the mid-palate. The chalky tannins are balanced by lively acidity. Unfined and unfiltered, this wine offers an intriguing alternative to Burgundy. Drink now to 2022.

Food matches	Schnitzel with lingonberry compôte or charcuterie
Price	£19.50 per bottle
How to serve	Serve at cellar temperature
Region	Pfalz, Germany
Grape variety	Pinot Noir
Product code	V2168B
Style	Dry, light to medium-bodied red wine
Terroir	Sand and stone soils
Buyer	Katherine Dart MW

Tasting notes

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

2017 CRAVEN, CINSULT



Craven is a dynamic husband and wife winemaking duo. Mick (an Aussie) and Jeanine (a Saffa) met in Californian wine country. Since their first commercial release in 2014, their mission has been simple: to produce wines with a sense of place. As such their techniques are hands-off with only minimal (if any) additions, indigenous ferments and neutral oak.

Somewhere between a Grenache and a Pinot Noir, this is a delicately light and refreshing wine with beautiful finesse and vibrancy. The palate is bursting with juicy raspberry and cherry fruit. The mid-palate is tightly packed and supported by fine tannins and fresh, saline acidity. Drink now to 2022.

Food matches	Perfect as an apéritif or with poultry dishes
Price	£21.50 per bottle
How to serve	Lightly chill before serving
Region	Stellenbosch, South Africa
Grape variety	Cinsault
Product code	V3955B
Style	Dry, light to medium-bodied red wine
Terroir	Granite and sand
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
BEAUJOLAIS

2016 SCHIOPPETTINO, MARCO SARA, COLLI ORIENTALI DEL FRIULI



Marco Sara is a young Friulano producer whose family has seven hectares of organic vines, located in the rolling hills just north of Udine at Savorgnano del Torre. Drinkability, vineyard biodiversity and *terroir* expression is key for this small producer, who has built up a reputation as one of the leading producers of natural and organic wines in his home region of the Colli Orientali del Friuli.

Vivid in colour, this wine is deep purple and heady. The nose is bright and expressive with kirsch, ripe black cherries and cranberries, framed by a delicate, smoky, herbal character, gamey and supple. The palate is intense and full of life, with vibrant black and blue fruits. Generous yet nimble, it's spicy, fresh and utterly charming. Drink now to 2022.

Food matches	Risotto with radicchio or steak tartare
Price	£23.50 per bottle
How to serve	Serve at room temperature or even lightly chilled
Region	Friuli-Venezia Giulia, Italy
Grape variety	Schioppettino (aka Ribolla Nera)
Product code	V5714B
Style	Dry, medium-bodied red wine
Terroir	Marl, sandstone and clay
Buyer	Davy yw

Tasting notes

If you like this, you might like:
SOUTH AFRICAN SYRAH

2011 CH. DU PAVILLON, CANON-FRONSAC



This estate was established in 1925 by Victor Ponty and is now run by his grandson, Michel. It comprises four hectares of vineyards on a gentle, south-facing slope, in the underrated appellation of Canon-Fronsac (some 10 kilometres west of Pomerol). The average vine age here is 40 years.

The southerly aspect of Pavillon's vines delivered properly ripe grapes – not uniformly the case in 2011 – which account for this wine's rich bouquet and velvety texture. After six years in bottle (following a year's barrel-ageing), it remains fresh, but has developed enticing aromas of leather and mushroom. Drink now to 2021.

Food matches	A versatile food wine, but particularly rewarding with roast duck
Price	£19.95 per bottle
How to serve	Decant an hour before serving
Region	Bordeaux, France
Grape variety	Merlot
Product code	Y4804B
Style	Dry, medium-bodied red wine
Terroir	Deep clay and sand
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:
RIOJA RESERVA

2016 CÔTES DU RHÔNE, BRÉZÈME, ERIC TEXIER



Eric Texier made the unprecedented leap from nuclear engineer to winemaker in the early 1990s. Although his passion for wine was begat from the wines of Burgundy, he was inspired by an older generation of Rhône producers like Marius Gentaz and François Pouchoulin and felt that a successor was needed. Drawing on their methods of only using natural yeasts and leaving the bunches intact, he developed some of his own ideas and techniques as well as growing all his grapes organically.

Full of pure fruit with great energy and freshness, this organic, minimal-intervention and low-sulphur red is complex with flavours of red meat, black olive and thyme. Drink now to 2020.

Food matches	Rabbit and chicken dishes or charcuterie
Price	£21.50 per bottle
How to serve	Serve at room temperature
Region	Rhône, France
Grape variety	Syrah
Product code	V3917B
Style	Dry, medium-bodied red wine
Terroir	Limestone and marl
Buyer	Fiona Hayes

Tasting notes

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

2014 QUPÉ, SYRAH, CENTRAL COAST



Winemaker Bob Lindquist was one of the pioneers of Rhône varieties in California and is still making some of the best wines of their type today. Making wines opposite the prized Bien Nacido vineyard, Bob also buys fruit from other highly respected vineyards within the Central Coast region of California.

Bright ruby in colour with purple tints, the nose offers prominent pepper spice with red berry and purple fruit aromas. Liquorice and garrigue notes add layers of complexity. The wine has a good level of concentration with balance and finesse. The tannins are powdery with some grip and the wine finishes with a pleasant juicy core. Drink now to 2023.

Food matches	Pork with rosemary and cider or hard goats' cheese
Price	£27.00 per bottle
How to serve	Decant for 30 minutes before serving at room temperature
Region	California, USA
Grape variety	Syrah
Product code	Y3157B
Style	Dry, medium-bodied red wine
Terroir	Sand, clay, rocky soils with some limestone pockets
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
RHÔNE REDS