

Napoleon Red Case



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WINE CLUB MANAGER

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This Napoleon Red Case showcases a broad range of different wines with both classics and the more esoteric well represented. Fans of lighter reds should relish the Volnay and the Fleurie; I've enjoyed both recently, the former going surprisingly well with rib-eye steak and the latter with grilled tuna steak. Off the beaten track, the Cypriot red is akin to a Cabernet Franc (think Chinon or Bourgueil) in flavour profile, with a more robust structure: bursting with fresh, black fruits and a crisp acidity, it will complement a variety of hearty pasta and meat dishes.

2011 TOOLANGI ESTATE PINOT NOIR, YARRA VALLEY



Garry and Julie Hounsell planted the Toolangi vineyard in Victoria's Yarra Valley in 1995 and produced their first wine in 2000. The couple select winemakers with outstanding reputations at other wineries in the Yarra Valley to make their wines; the Estate Pinot Noir is made at Oakridge.

Garry and Julie's aim has been to produce wines of great complexity and subtlety. This is a vibrant and elegant Pinot Noir made from low yielding vines in the Yarra Valley and vinified with only 15 percent new oak to preserve the purity of red fruit. Drink now to 2017.

Food matches	Gammon, roast goose, venison
Price	£21.95 per bottle
How to serve	Serve slightly cool to maximise flavours
Region	Victoria, Australia
Grape variety	Pinot Noir
Product code	Z1966B
Style	Dry, medium-bodied, elegant red wine
Terroir	Clay with a thin layer of topsoil of shale and stone
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

CÔTE DE NUITS VILLAGES OR NEW ZEALAND PINOT NOIR

2013 FLEURIE, DOMAINE JULIEN SUNIER, BEAUJOLAIS



Julien Sunier established himself in the Beaujolais in 2007, farming two hectares of Fleurie at high altitude. He is one of the new wave of exciting young producers, working as naturally as possible and with minimum sulphur, but he avoids the extremism of some of his colleagues.

Sunier's 2013 Fleurie displays a lovely pale red colour, with a superb delicacy to the nose, violets dominating the bouquet. It is really stylish on the palate, very fresh, light and lovely, with great length as well; all this at a refreshingly light alcohol level. Drink now to 2017.

Food matches	Light salads, poached salmon or cold chicken
Price	£22.00 per bottle
How to serve	Serve lightly chilled, no need to open in advance
Region	Burgundy, France
Grape variety	Gamay
Product code	Z2776B
Style	Dry, medium-bodied red wine
Terroir	High altitude terraced vineyard on red sandstone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

MOULIN-À-VENT OR BEAUJOLAIS VILLAGES

2009 CH. HAUT NOUCHET, PESSAC-LÉOGNAN



This is a family-owned vineyard in the heart of Martillac, surrounded by some of the best châteaux in the Graves. The family are totally committed to using organic methods as far as possible, and have enlisted the guidance of Stéphane Derenoncourt, one of the finest oenologists in Bordeaux, to make the most of their superb vineyards.

To some extent, these wines are left to their own devices, and they have a slightly 'wild' feel which means that in a warm vintage like 2009, they show quite extravagant fruit quality. Intense and absolutely loaded with ripe currant fruit, with amazingly soft, rounded tannins and a velvety finish. Drink now to 2017.

Food matches	Roast loin of venison or beef stroganoff
Price	£21.70 per bottle
How to serve	Cool room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 60%, Merlot 40%
Product code	Z7075B
Style	Dry, full-bodied red wine
Terroir	Gunzian gravel, over fine sandy clay
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

SOUTH AFRICAN CABERNET SAUVIGNON

2012 ZAMBARTAS MARATHEFTIKO



The winery, located north of Limassol, was founded by Akis Zambartas, the French-educated former winemaker of the large KEO winery. He is now aided by his son Marcos, who gained winemaking experience in France, New Zealand and Australia. Together they make wines from international and indigenous grapes.

This wine has a youthful purple appearance. Violet floral aromas merge with berry fruits and a hint of sweet spice. The well-structured, warm palate has blueberry and cherry fruit, and finishes with pleasing acidity and some liquorice hints. Drink now or over the next five years.

Food matches	This needs food – roast lamb or koftas perhaps
Price	£16.95 per bottle
How to serve	Decant at least an hour before drinking, and serve at 15°C
Region	Krasochorio, Cyprus
Grape variety	Maratheftiko 100%
Product code	Z7741B
Style	Dry, medium-bodied red wine
Terroir	South-facing limestone slopes in the Troodos foothills
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like:

CABERNET FRANC FROM THE LOIRE

2011 VOLNAY, JEAN-YVES DEVEVEY



From humble beginnings, Jean-Yves Devevey has developed a successful business, part *vigneron*, part merchant, making both red and white Burgundy. His prime appellations for red are Beaune Premier Cru and a hectare of well-situated village Volnay. The grapes are de-stemmed and aged for 18 months in barrel, with little new wood.

Rich full and purple in colour, there is a notable density of fruit on the nose of this wine. It is ripe and attractive, nicely structured with a touch of tannin and acidity: on the whole a relatively muscular village Volnay. Drink now to 2017.

Food matches	Grouse or partridge
Price	£28.50 per bottle
How to serve	Open in advance and serve slightly cool
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	88200B
Style	Dry, medium-bodied red wine
Terroir	Thin topsoil over clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

POMMARD OR CHOREY-LES-BEAUNE

2012 FABLE MOUNTAIN NIGHT SKY, TULBAGH



Tulbagh flanks the eastern edge of Swartland and is following in the footsteps of its innovative neighbour. Fable Mountain's vineyards have been here since 2000, gaining significant respect. It is now curated by husband and wife Paul Nicholls and Rebecca Tanner, with the help of ex-Screaming Eagle investor Charles Banks.

This has a gorgeous, lush nose of ripe red cherries whilst the palate is intense with beautiful texture. Juicy, pure red and black fruit dominates the palate and a seam of minerality freshens the whole, adding poise. Quite superb now, this will also be rewarding in a few years' time. Drink now to 2022.

Food matches	Lamb cutlets, venison, <i>Melanzane alla Parmigiana</i>
Price	£26.50 per bottle
How to serve	Serve at room temperature
Region	Tulbagh, South Africa
Grape variety	Syrah 60%, Grenache 25% and Mourvèdre 15%
Product code	Z3987B
Style	Dry, medium-bodied, juicy red wine
Terroir	Shale and saprolite
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE SYRAH BLENDS