

Napoleon Red Case

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While hopes for an Indian summer may go unfulfilled, it's not yet time for the fuller-bodied red wines which provide such winter succour. With this in mind, September's Napoleon Red Case features a selection of light and medium-bodied wines just in case there are a few weeks of warm weather left in store. Domaine Lyrarakis's Liatiko – laden with ripe berry fruit and spice – simply screams out for souvlaki, or any grilled meat. Julien Sunier's Régnié is an example of why Beaujolais's star continues to rise – try it lightly chilled with a platter of cold cuts.

2017 ROSSO DEI COLLI APRUTINI, COLLEPIETRO, FARAONE



Faraone's small nine hectare estate is based in the Colline Teramane, 10 miles from the Adriatic Sea, and dates back to 1916. Today the estate remains a family affair. Winemaker Giovanni Faraone works alongside his wife Paola and sons Alfonso and Federico; the latter an oenologist who worked in France and New Zealand before taking up his post in Umbria.

This Sangiovese-Montepulciano blend, made from vines that date from the mid-1940s, is expressive and perfumed in character. Red cherry and crunchy cranberry fruits are layered with herbal notes and a hint of black fruit and spice. The tannins are supple, bringing structure along with the ripe and refreshing acidity. This wine is approachable now but will also gain breadth with some time in bottle. Drink now to 2020.

Food matches	Spicy sausages and other charcuterie or antipasti
Price	£17.95 per bottle
How to serve	Drink at cellar temperature
Region	Abruzzo, Italy
Grape variety	Montepulciano 50%, Sangiovese 50%
Product code	V4581B
Style	Dry, medium-bodied red wine
Terroir	Sand and limestone
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:
CHIANTI CLASSICO

2015 SIDEBAR, RED FIELD BLEND, RUSSIAN RIVER VALLEY



Winemaker and owner of Ramey Vineyards, David Ramey, has started making wines under a different brand, Sidebar. Although well-known for his love of Chardonnay and Cabernet, Sidebar has been dedicated to Sauvignon Blanc and old-vine field blends based on Zinfandel for the reds. The wines are meant to be for more everyday drinking and are therefore both quaffable and affordable.

Deep purple in colour, this wine is full of dark-berried red fruits – a richness of redcurrants and herbs on the palate. Clove and sweet spice aromatics come to the forefront, and as a result of 14 months in neutral barrels, the wine is fruit-driven. It has a voluptuous and generous core, with structured tannins and a great level of freshness that is typical of the Russian River area. Drink now to 2023.

Food matches	Charcuterie, lasagne or hard cheeses
Price	£26.95 per bottle
How to serve	Serve at room temperature
Region	California, USA
Grape variety	Zinfandel 80%, with Alicante Bouschet, Petite Sirah, Sangiovese, Carignan, Trousseau, Petite Bouschet, Syrah, Beclan, Tannat, Peloursin, Graciano, Plavac Mali, Palomino and Monbadon
Product code	V1869B
Style	Dry, full-bodied red wine
Terroir	Alluvial, gravelly loam, marine and volcanic
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
OTHER CALIFORNIAN RED BLENDS

2015 LIATIKO RED, DOMAINE LYRARAKIS



Domaine Lyrarakis was established by two brothers in 1966 and ever since has flown the flag for indigenous Cretan varieties, saving them from the brink of extinction and showcasing their brilliance. Located in central Crete, the terrain is unexpectedly mountainous and often dusted with snow throughout the winter months.

Liatiko is an ancient variety native to Crete. Sourced from low yielding 80-year-old vines, Lyrarakis's Liatiko expresses exceptional concentration. Light crimson red in colour, aromas of ripe berry fruits and fig emerge on the nose. A balanced and structured wine, there is a warmth of spice and firm tannins. Drink now to 2022.

Food matches	Souvlaki and other grilled dishes
Price	£18.25 per bottle
How to serve	Serve at around 15 to 17°C
Region	Crete, Greece
Grape variety	Liatiko
Product code	V4362B
Style	Dry, medium-bodied red wine
Terroir	Loam soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

OTHER INDIGENOUS CRETAN VARIETIES, EG KOTSIFALI

2015 BOURGUEIL, BRUNETIÈRES, DOMAINE LAMÉ-DELISLE-BOUCARD



Lamé-Delisle-Boucard is the product of three families (Lamé, Delisle and Boucard) who between 1869 and the present day have built up a substantial *domaine* of 44 hectares across four of the seven communes permitted to make Bourgueil. Its cellars cut deep into the tuffeau limestone and contain a century's worth of fascinating bottles.

This is only the second time that the estate has produced this single-vineyard wine. Deep purple in colour, it has a rich nose of black cherries and leafy pencil shavings. The palate is packed with rich, dense and unctuous black fruits and sweet spice notes, while the chalky tannins and mouth-watering acidity maintain balance. Drink now to 2028.

Food matches	The richness of the wine lends itself to roasted red meats and even game
Price	£22.95 per bottle
How to serve	Decant before drinking to allow the wine to open up
Region	Loire, France
Grape variety	Cabernet Franc
Product code	V4424B
Style	Dry, medium to full-bodied red wine
Terroir	South-facing, clay-dominated soil with limestone on the banks of the Loire river
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

SAUMUR-CHAMPIGNY

2016 RÉGNIÉ, DOMAINE JULIEN SUNIER



Not part of a wine family, Julien Sunier arrived in the Beaujolais with a campervan and a head full of ideas. Having worked at Domaine Roumier and many other estates in Burgundy and across the world, he decided he wanted to make wine as naturally as possible, working organically in the vineyards and using no sulphur in the winemaking process.

Located next door to the more famous Morgon, Régnié is rich yet structured and refreshing. The nose is gorgeously perfumed with aromas of peonies and subtle white pepper spice, while the palate explodes with cassis and red cherry flavours. A living wine, this will constantly evolve in the glass. Drink now to 2020.

Food matches	Works with lots of things but try cold cuts
Price	£20.95 per bottle
How to serve	Serve lightly chilled and give plenty of air
Region	Beaujolais, France
Grape variety	Gamay
Product code	Y9227B
Style	Dry, light to medium-bodied red wine
Terroir	Two sites, one decomposed granite and one alluvial
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

CABERNET FRANC FROM THE LOIRE, EG CHINON

2014 MARSANNAY, CUVÉE SAINT-URBAIN, DOMAINE JEAN FOURNIER



Currently run by the youthful Laurent Fournier, Domaine Jean Fournier is a standard-bearer for the appellation of Marsannay, just south of Dijon. The estate has been worked organically since 2004 and Laurent's attention to detail is second to none, with a strong focus on understanding his soil types.

A blend of several different parcels, this is the calling card of the estate, expressing Marsannay in an accessible style. The nose is inviting, offering aromas of small red berries and a touch of sweet spice. The palate is at once rich and refreshing, leaving one with the urge to pour another glass. Drink now to 2023.

Food matches	Very versatile, but great with cold meats and crudités
Price	£22.50 per bottle
How to serve	Decant as may show some reduction.
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Y3426B
Style	Dry, medium-bodied red wine
Terroir	A mix of sites on clay-limestone soils
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

MORGON