

Napoleon Mixed Case

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WINE CLUB MANAGER

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November's Napoleon Mixed Case is filled with an exciting selection of wines for you to discover and enjoy over the coming months. The Chardonnay/Viognier blend from Domaine de l'Hortus is a seriously good wine: complex yet sophisticated, it combines the minerality and tension of great white Burgundy with the rich exoticism of Viognier. I'm also delighted that we've included a Cabernet Sauvignon from Château Changyu in China. With its firm structure and restrained fruit, it is the perfect foil for roast beef or lamb. Reminiscent of Old World Cabernets, this wine should satisfy both traditionalists and neophiles alike.

2013 DOMAINE DE L'HORTUS, GRANDE CUVÉE BLANC, VAL DE MONTFERRAND



Located 24km north of Montpellier, this winery is at the foothills of the famous Pic St-Loup and montagne de l'Hortus. The talented Jean Orliac runs this *domaine* meticulously and consequently he is regarded as one of Pic St-Loup's top winemakers, producing wines with a real sense of place.

With a golden appearance, this wine offers an attractive aroma profile of white flowers, lime, fresh peach and apricots. Complexity is gained from herbal notes (mint and lemon verbena), subtle toast and vanilla spice. There is a chalky minerality and acidity, and a concentration that continues on the palate. Drink now to 2017.

Food matches	Shellfish, lightly spiced chicken tagine
Price	£23.00 per bottle
How to serve	Serve chilled
Region	Languedoc-Roussillon, France
Grape variety	Chardonnay 70%, Viognier 30%
Product code	Z2672B
Style	Dry, medium-bodied white wine
Terroir	Calcareous clay and quartz-rich soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
CALIFORNIAN CHARDONNAY

2011 LE SOULA BLANC, CÔTES CATALANES



Le Soula produces wines of remarkable quality at high altitude in the Fenouillèdes region of the Roussillon. Their wines combine freshness and vitality, a characteristic which stems from the soil and the climate. The soil is granitic and poor and the climate is hard and extreme, combining the heat of the southern sun with the cold and rain of the mountains.

Catalan gold in colour, the 2011 vintage has fennel, lemon and floral aromatics with flavours of honey, roasted almonds and blackcurrant leaf on the palate. There is a density at the core of this wine, with a fresh acidity and an attractive grapefruit-pith finish. Give this time to open up; it gains weight in the glass. Drink now to 2018.

Food matches	Roast chicken with thyme, goats' cheese, charcuterie
Price	£24.95 per bottle
How to serve	Serve chilled
Region	Roussillon, France
Grape variety	Macabeu 59%, Sauvignon Blanc 18%, Grenache Blanc 13%, Chardonnay 6%, Malvoisie 3%, Vermentino 1%
Product code	Y1218B
Style	Dry, medium to full-bodied white wine
Terroir	Decomposed granite soil
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
SÉMILLON OR CHENIN BLANC

2015 ROERO ARNEIS, MARCARINI



Marc Carini dates back to the mid-1800s, when Giuseppe Tarditi established his winery in La Morra, in the heart of the village. Today, it is owned and managed by Mexican-born Manuel Marchetti, widower to Giuseppe's great-great-granddaughter, the late Luisa Bava. Manuel oversees the 15ha estate, together with the couple's three children. It was Luisa's idea and passion to plant Arneis in nearby Roero.

This is a lovely straw-coloured wine with an extensive, fragrant bouquet of orange blossom, lemon verbena and apricot. It is light and harmonious on the palate with a lively acidity, resulting in a simple, pleasing wine that is fresh and easy to drink. Drink now to 2017.

Food matches	Asparagus risotto, parmesan or other hard cheeses
Price	£13.95 per bottle
How to serve	Serving chilled
Region	Piedmont, Italy
Grape variety	Arneis
Product code	Y4182B
Style	Dry, medium-bodied white wine
Terroir	Sandy soil rich with minerals and fossils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

GAVI DI GAVI OR VERDICCHIO

2013 BIRICHINO, BESSON VINEYARD OLD VINES GRENACHE



John Locke and Alex Krause founded Birichino in 2008 and have a combined 35 years making and selling wine in California, France and Italy. They continually strive to produce the best and most interesting wines coming out of California. They love old vines (the Besson vineyard boasts 103-year-old Grenache vines) and experimental techniques.

Bright cherry in colour with purple tints, this Grenache has an attractive perfume of morello cherries with added complexity from wild strawberries and raspberries. There's a generous, silky texture with fine, integrated tannins and a glorious sense of balance and freshness. The wine gains in character when left in the glass to open up. Drink now to 2018.

Food matches	Pizza, steak and ale pie, grilled spicy sausages
Price	£20.95 per bottle
How to serve	Serve at room temperature. Decant 30 minutes before drinking
Region	California, USA
Grape variety	Grenache
Product code	Z5252B
Style	Dry, medium to full-bodied red wine
Terroir	Granitic sand
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

VACQUEYRAS OR VINSOBRES

2010 MOSER FAMILY CABERNET SAUVIGNON



Château Changyu has pioneered wine in China since the late 19th century. This wine is made in partnership with Austrian legend, Lenz Moser, in the austere dry climate of Ningxia, next to Inner Mongolia. The glacial winters are so harsh that the vines have to be buried so that they don't die.

Offering a very pure, soft red-fruit nose, this is recognisably Cabernet but without the black-fruit notes. Gracious, smooth and attractive with good weight behind; a little tannin and some drier notes provide the structure. A fine Chinese Cabernet of distinction. Drink now to 2018.

Food matches	Cold cuts, roast rib of beef, lamb
Price	£19.95 per bottle
How to serve	Open one hour in advance and decant before serving
Region	Ningxia, China
Grape variety	Cabernet Sauvignon
Product code	Z0833B
Style	Dry, medium to full-bodied red wine
Terroir	Yellow river alluvial soils with some stones
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

LEFT BANK BORDEAUX

2012 MACÁN CLÁSICO, BODEGAS BENJAMIN DE ROTHSCHILD & VEGA SICILIA



We are delighted to be able to secure a rare parcel for our Wine Club members of a wine with an undeniably esteemed lineage. Macán is the joint venture in Rioja between the renowned Rothschild family of Bordeaux and Spain's most iconic estate, Vega Sicilia of Ribera del Duero.

The 2012 Macán Clásico has a nose of pure, ripe red and black cherries. The wine is very smooth with a sweet lick of vanilla cream from its 12 months spent in French oak but a gentle grip from the tannins at the back adds definition. This is silky and elegant – a dangerously drinkable Rioja. Drink now to 2019.

Food matches	Lamb cutlets, moussaka, chickpea tagine
Price	£34.95 per bottle
How to serve	Serve at room temperature
Region	Rioja, Spain
Grape variety	Tempranillo
Product code	Y1538B
Style	Dry, smooth, medium-bodied red wine
Terroir	From 157 different plots dotted around the village of San Vicente
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

PRIORAT REDS OR BORDEAUX CRU BOURGEOIS