Bourne Mixed Case

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WINE CLUB MANAGER



January's Bourne Mixed Case contains a variety of wines to brighten up your everyday drinking over the coming months. A particular highlight for me is the surprisingly refined Syrah from Argentina. It is fragrant and fresh, thanks to the Patagonian winds that temper the warm climate, yet still generous in fruit flavours and texture. We are also delighted to include a Cretan wine made from the Plytó grape, an indigenous variety saved from extinction by the Lyrarakis family. Exclusive to Wine Club, this is an elegantly floral and fruity wine that will partner well with creamy seafood dishes.

2015 PLYTÓ PSARADES, DOMAINE LYRARAKIS, HERAKLION



Bart Lyrarakis heads up this family-run domaine which has made a habit of rescuing indigenous varietals from the brink of extinction – first the remarkable, laurel-scented Dafni and now the equally characterful Plytó.

Bought specially for Wine Club, this is the only 100 percent Plytó wine in commercial production anywhere on the planet. Dazzlingly yellow, it has subtle aromas of white flowers and orchard fruit. There's an engaging saline lick and olive bitterness to the finish, as well as the finesse and freshness that are hallmarks of the domaine. Drink now to 2018.

Food matches Seafood in a rich, creamy sauce

Price £12.50 per bottle

How to serve Serve straight from the fridge or ice bucket

Region Crete, Greece
Grape variety Plytó
Product code Y4251B

Style Dry, medium to full-bodied white wine

Terroir The Psarades vineyards sit atop loamy soils at 480

metres' altitude

Buyer Will Heslop

Tasting notes

2015 EL QUINTANAL BLANCO, CILLAR DE SILOS



Oscar Aragón, of Ribera del Duero producer Cillar de Silos, makes this wine from the Verdejo grape variety in Rueda. The vines are between 18 to 30 years old and the intent is to produce easy-going, quaffable, food-friendly wines with typicity of character and charm.

The 2015 El Quintanal is aromatic with bright, grassy notes coming from the glass allied to warmer ripe lemon and lime fruit. The wine has an impressive texture for a fruit-forward style and the finish is fresh and long. This would be an excellent apéritif wine as well as being versatile with food. Drink now.

Food matches Garlic prawns, haddock fish cakes, pan-fried

chicken breasts

Price £11.95 per bottle

How to serve Serve straight from the refrigerator

Region Rueda, Spain
Grape variety Verdejo
Product code Y0780B

Style Dry, aromatic, light to medium-bodied white wine

Terroir Sandy, clay soils **Buyer** Catriona Felstead MW

Tasting notes

If you like this, you might like: CHILEAN SAUVIGNON BLANC

2015 PICPOUL DE PINET, DOMAINE FÉLINES JOURDAN



This *domaine*, located in the coastal town of Mèze, is home to Domaine de Félines Jourdan, where their 100ha of vines are spread over a vast number of parcels and plots within the region. Picpoul de Pinet is their main production and area of expertise but they also produce other varietals.

Owner Claude Jourdan was extremely happy with the 2015 vintage, and quite rightly so. This wine displays grapefruit, white peach and floral aromas with a lively acidity and a salty character on the palate that reflects its proximity to the sea. Beautiful concentration and length. Drink now to 2018.

Food matches Oysters, shellfish and white meat. Perfect as

an apéritif

 Price
 £11.25 per bottle

 How to serve
 Serve chilled

 Region
 Languedoc, France

Grape variety Picpoul
Product code Y2201B

Style Dry, light to medium-bodied white wine

Terroir Varying soil types, but predominately limestone

and clay

Buyer Fiona Hayes

Tasting notes

If you like this, you might like: MUSCADET OR SOAVE

2014 DESIERTO 25 SYRAH, LA PAMPA



Bodega del Desierto (winery of the desert) is located in the Patagonian desert in a town called "25 de Mayo". It is a long way from any other wineries in the new viticultural region of La Pampa. Here, the extreme climate and strong winds result in distinctive and elegant wines.

Fresh dark cherries and blackberries drift out of this wine and on to the palate, supported by a delicate hint of mocha and a mineral note of gravel. Yet this isn't a ridiculously heavy wine; it has lovely concentration but manages to achieve the perfect balance between fruit, texture and acidity. Drink now to 2019.

Food matches Roast lamb, beef Wellington, melanzane alla

Parmigiana

Price £13.95 per bottle

How to serve Serve at room temperature
Region Patagonia, Argentina

Grape variety Syrah
Product code Y3791F

Style Dry, medium-bodied, fruity but structured red wine

Terroir Sandy, desert soils **Buyer** Catriona Felstead MW

Tasting notes

2013 CHÂTEAU CESSERAS, CUVÉE OLRIC, MINERVOIS



Pierre-André Ournac dresses like an English aristocrat and is a serial offender when it comes to winning international wine-related prizes. His range covers many different varietals and all are farmed in the foothills of the Montage Noir. All are irredeemably delicious.

Unusually for the area, Pierre-André includes more Syrah than Grenache in the blend, which lends charming floral notes to the wine. Aromas of garrigue, black pepper and fruits of the forest resonate on the palate which combines savoury power with solid musculature. The rounded mouth-feel and fine tannins complete the ensemble with great aplomb. A polished gem, but with a little Languedoc grit. Drink now to 2020.

Food matches Roast meats, casseroles, pasta or hard cheeses

Price £10.75 per bottle

How to serve Decant an hour before serving at room temperature

Region Languedoc, France

Grape variety Grenache 40%, Syrah 45%, Cinsault 10%,

Carignan 5%

Product code Z6553B

Style Dry, medium to full-bodied red wine

Terroir Pebbles and gravel over chalky limestone soil

Buyer Simon Field MW

Tasting notes

If you like this, you might like:
ST CHINIAN OR MONTPEYROUX

2015 BARDOLINO, MONTE DEL FRÀ



Monte del Frà is located in the heart of the village of Custoza, but the estate is extensive, with vineyard holdings totalling over 140ha. Situated south-east of Lake Garda, at 1,500 metres' altitude, the grapes and subsequent wines have a wonderful freshness and vibrancy to them. The estate is run and owned by the Bonomo family who produce good quality wines that offer great value for money.

This ruby-red wine displays a vibrant perfume of cherries and red berries, with hints of cinnamon, cloves and black pepper. The crunchy red fruits that are perceptible on the nose continue on the palate, contributing to the wine's light, refreshing style. Drink now to 2018.

Food matches Roast chicken, asparagus risotto

Price £11.70 per bottle

How to serve Serve slightly chilled

Region Veneto, Italy

Grape variety Corvina 65%, Rondinella 30%, Sangiovese 5%

Product code Y0544B

Style Dry, light to medium-bodied red wine

Terroir Glacial origins of limestone, clay, gravel and sand

Buyer Katherine Dart MW

Tasting notes

If you like this, you might like: VALPOLICELLA OR BEAUJOLAIS FROM JULIÉNAS