

Bourne Mixed Case



Barbara Foley

WINE CLUB MANAGER

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March's Bourne Mixed Case showcases three different single-varietal white wines. A classic Chardonnay from the Mâcon starts the case off beautifully: fresh and bright, this is a lovely example from the outstanding 2014 vintage – and exceptionally good value too. The easy-drinking Argentinian Sauvignon Blanc is bursting with ripe, zesty fruit and I would suggest drinking this now to enjoy its vibrancy. Finally, the citrus-filled Pinot Gris from the sunny south of France delivers both texture and a concentrated, juicy freshness that make it the perfect apéritif or lunchtime sipper.

2014 MÂCON-SOLUTRÉ, LE CLOS, DOMAINE DES GERBEAUX



Septuagenarian Jean-Michel Drouin is living proof of the benefits of a glass (or two) at lunchtime. Jean-Michel's energy and approachability are also characteristic of his wines, which hail from over 40 parcels in Mâcon, St Véran and Pouilly-Fuissé. His are some of the best-value Chardonnays produced anywhere on the planet.

Even if sipped on a wet Wednesday in Walthamstow, this wine evokes the sunny terrace of a Lyonnais bistro. Cheerful white fruit aromas lead to a palate that is both ripe and fresh, in keeping with the stellar 2014 vintage. Not hugely complex but, in its category, sheer perfection. Drink now to 2019.

Food matches	Creamy fish pie
Price	£11.95 per bottle
How to serve	Serve straight from the refrigerator
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Z6523B
Style	Dry, medium-bodied white wine
Terroir	Limestone rich in fossils
Buyer	Will Heslop

Tasting notes

If you like this, you might like:
ST VÉRAN OR RULLY

2015 DOMAINE COUDOULET, PINOT GRIS



The owner of this 40-hectare estate, Pierre-André Ournac, is extremely knowledgeable and strives to produce interesting and affordable wines. This seven-hectare plot of Pinot Gris is one of the 18 varieties (and counting) that he has planted on the estate, pushing the boundaries as to what he and the region can produce.

Light lemon in colour, refreshing citrus fruit makes up the core aromatic profile and persists on the palate. The acidity is refreshing and there is a core of juicy fruit on the palate that provides density and concentration, to make this perfect as an apéritif or with food. Drink now to 2020.

Food matches	Green olives, fish stew, mild cows' cheese
Price	£10.80 per bottle
How to serve	Serve chilled
Region	Languedoc-Roussillon, France
Grape variety	Pinot Gris
Product code	Y3781B
Style	Dry, light to medium-bodied white wine
Terroir	Clay and chalk mix soil
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
ALBARIÑO OR UNOAKED CHARDONNAY

2016 PULENTA LA FLOR SAUVIGNON BLANC



Pulenta Estate is owned and run by brothers Hugo and Eduardo Pulenta, whose grandfather moved from Italy to Argentina in 1902 to make wine there. Pulenta enjoys excellent climate conditions and owns vineyards across Mendoza, up to 1,200 metres above sea-level. Irrigation comes from melted water from the Andes Mountains, and the whole process is de facto organic.

Bursting with fresh notes of ripe gooseberries and citrus fruits, this is a bright and vibrant style of Sauvignon Blanc. The ripeness is reflective of its New World origins but is tempered by the restraint of high-altitude viticulture, and there is a pleasing lick of grapefruit on the finish. Drink now.

Food matches	Fresh asparagus, oven-baked salmon, goats' cheese tart
Price	£12.50 per bottle
How to serve	Serve straight from the refrigerator
Region	Mendoza, Argentina
Grape variety	Sauvignon Blanc
Product code	Y3697B
Style	Dry, aromatic, medium-bodied white wine
Terroir	Vineyards at between 980m and 1,200m altitude in the Uco Valley
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

NEW ZEALAND SAUVIGNON BLANC

2015 DOMAINE FÉLINES JOURDAN, SYRAH-GRENACHE, CÔTEAUX DE BÉSSILLES



Close to Sète and the Mediterranean influence of the Etang de Thau, this photogenic property specialises in Picpoul de Pinet. Claude Jourdan's expertise extends to blending grapes from three distinctive *terroirs* and, now, to a masterclass in the huge potential for red wines in an area better known for its whites.

A warm, bright colour is matched by aromas of black cherry, white pepper and soft spice. The palate is equally attractive, with soft, rounded tannins; clean, balancing acidity; and a warming, spicy backdrop. A sense of Mediterranean well-being is all-pervasive and hard to resist. Drink now to 2019.

Food matches	Charcuterie, pasta dishes, soft cheese
Price	£9.95 per bottle
How to serve	No need to decant; can be served lightly chilled
Region	Languedoc-Roussillon, France
Grape variety	Syrah 50%, Grenache 50%
Product code	Y5593B
Style	Dry, fruity, medium-bodied red wine
Terroir	Red sand juxtaposed with dark clay, punctuated by small stones
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE REDS

2015 LA TRACA, RISKY GRAPES WINE CO.



The Risky Grapes Wine Co. is a side-project of celebrated winemaker, Toni Sarrión, of Bodega Mustiguillo. The grapes are all picked by hand and the wine is currently made at the Mustiguillo winery in Valencia. The red wines are blends of mostly Bobal with a dash of Tempranillo.

This is a delightfully refreshing style of Spanish red wine which has a cool-climate feel to it, which is astonishing considering its southern location near Valencia. The wine is full of bright red cherry and strawberry fruit with a granite note, reminiscent of Mencía. It is fresh, fruity and very easy to drink. Drink now to 2018.

Food matches	Seafood, paella, charcuterie
Price	£10.95 per bottle
How to serve	Serve at room temperature
Region	Valencia, Spain
Grape variety	Bobal 91%, Tempranillo 9%
Product code	Y6311B
Style	Dry, fruity, medium-bodied red wine
Terroir	Poor, well-drained sandy soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

GARNACHA OR BEAUJOLAIS CRUS

2014 PEACHY CANYON INCREDIBLE RED ZINFANDEL



This Paso Robles estate is run by the Beckett family with a talented young team of winemakers producing the wines. The vineyards are located in eastern Paso Robles and sustainable farming has always been an important philosophy for the estate to follow in the vineyards and winery, ever since they started in the late 1980s.

Dark crimson in colour, ripe strawberries are at the forefront of the nose, with rich cherry, liquorice, spicy oak, leather and mocha aromas that add interest and complexity. Soft, red fruits continue on the palate with some fennel notes. Full-bodied, this has a rich core of fruit with sweet, glossy tannins. Drink now to 2018.

Food matches	Glazed ham, beef stew, red meats in a red wine sauce
Price	£15.95 per bottle
How to serve	Serve at room temperature
Region	California, USA
Grape variety	Zinfandel
Product code	Y2032B
Style	Dry, full-bodied red wine
Terroir	Deep sandy soil with some clay
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

PRIORAT REDS OR AGLIANICO FROM ITALY