

# Napoleon Mixed Case

**Barbara Foley**

WINE CLUB MANAGER

*Barbara*



*This month's case is a mix of classic styles and something different. The highlight of the whites is, for me, the sensational Louro do Bolo from arguably the best producer in Valdeorras. Made from the little-known Godello grape, this complex yet elegant Chardonnay-like wine delivers ripe apple and citrus fruit wrapped in oaky wood-spice – the perfect partner for any seafood dish. By contrast, the ripe and seductive Château Cesseras is packed with vigorous dark fruit and soft pepper spice, courtesy of grapes grown under a Mediterranean sun. This wine would pair wonderfully with a warming mid-week supper of sausages and mash.*

## 2015 TANT D'AIME, CH. LUCAS



Tant d'Aime and Ch. Lucas are both owned by Anne Queyrieux and Fred Vauthier. In its first year of production, this wine wiped the floor with the competition at the Concours Mondial and won the Gold Medal in the Sauvignon Blanc category. Situated in Lussac, St Emilion, the white grapes are suited to the cooler soils in the appellation.

Pale in colour, the nose has notes of elderflower and gooseberries, while the palate is fresh and inviting with overtones of exotic fruits. This is a delicious wine with good balance and a lingering freshness. Drink now to 2019.

<b>Food matches</b>	Fresh grilled squid, mushroom-stuffed pasta, goats' cheese, mackerel
<b>Price</b>	£15.75 per bottle
<b>How to serve</b>	Serve chilled and allow the aromas to develop in the glass
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	Y4831B
<b>Style</b>	Dry, medium-bodied, fresh white wine
<b>Terroir</b>	Limestone, clay and gravel soils
<b>Buyer</b>	Mark Pardoe MW

### Tasting notes

If you like this, you might like:

POUILLY-FUMÉ OR AUSTRALIAN SAUVIGNON BLANC

## 2015 POUILLY-FUMÉ, LES CHANTS DE CRI, DOMAINE GREBET



The Grebet family are now into their sixth generation, with sons Vincent and Fabrice joining their father Gérard. The family farm 20ha of Sauvignon Blanc and Chasselas in the village of Les Loges. An organic approach, allied to minimal intervention in the winery, bring out the essence of this famous appellation.

Stainless-steel fermentation with natural yeasts has assured a beautiful purity on the nose. Gun-flint and gooseberry are followed by a zesty, generous palate which underlines the idea that Pouilly-Fumé is often a little richer than Sancerre. The finish is reassuringly taut, however, but still resoundingly satisfying. Drink now to 2018.

<b>Food matches</b>	Fruits de mer, crudités, goats' cheese salad
<b>Price</b>	£15.45 per bottle
<b>How to serve</b>	Serve lightly chilled
<b>Region</b>	Loire, France
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	Y1963B
<b>Style</b>	Dry, aromatic, medium-bodied white wine
<b>Terroir</b>	Portlandian limestone, Marne kimmeridgian (rich in fossilized shellfish) and silex (flint)
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

SANCERRE OR SAUVIGNON DE TOURAINE

## 2015 LOURO DO BOLO, RAFAEL PALACIOS



Rafael Palacios is rightly regarded as one of Spain's premier producers of white wine. Having witnessed older brother Álvaro transform the reputation of Priorat, Rafa elected to make his mark in Valdeorras where he acquired numerous small plots of vines – some 90 years old – on vertiginous slopes overlooking the Bibe river.

An exceptionally dry summer in 2015 gave a harvest low in quantity but sky high in quality. Fermentation took place in French oak (20 percent new), where the wine remained for a further four months on its fine lees, contributing texture and complexity to its inherent freshness and minerality. Drink now to 2019.

<b>Food matches</b>	All manner of seafood dishes
<b>Price</b>	£17.95 per bottle
<b>How to serve</b>	Serve straight from the fridge or ice bucket
<b>Region</b>	Valdeorras, Spain
<b>Grape variety</b>	Godello 90%, Treixadura 10%
<b>Product code</b>	Y5056B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Sandy, shallow soils of decomposed granite on steep terraces
<b>Buyer</b>	Will Heslop

### Tasting notes

If you like this, you might like:

MOSEL RIESLING OR LOIRE CHENIN BLANC

## 2013 SANTENAY, CAMILLE GIROUD



Domaine Camille Giroud was established in 1865. It was once synonymous with heavy extraction and extended oak ageing but current winemaker and technical director David Croix has introduced a lighter touch and more modern, fruit-forward style.

Santenay is among the less heralded appellations of the Côte de Beaune but can give wines, as is the case here, which are singularly appetising, with a crunchy red fruit character and lithe minerality. David picked his numerous parcels in Santenay relatively late in 2013, adding a seductive layer of flesh to this wine's fine-boned structure. Drink now to 2023.

<b>Food matches</b>	Rich venison sausages
<b>Price</b>	£25.00 per bottle
<b>How to serve</b>	Serve at cellar temperature
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	Z9081B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Soil richer in marl than most of the Côte d'Or
<b>Buyer</b>	Jasper Morris MW

### Tasting notes

If you like this, you might like:

VOLNAY OR NEW ZEALAND PINOT NOIR

## 2013 CHÂTEAU CESSERAS, MINERVOIS



Pierre-André Ournac, the owner of this 40ha estate, is extremely knowledgeable and strives to produce interesting wines that show a sense of place. He is regularly adding experimental plantings of new varieties to the region in order to push the boundaries on the wines he is making.

Aromas of garrigue, black pepper and fruits of the forest make Cuvée Olric one of the most complex wines that you will find at this price point. A bright, almost decadent, purple hue presages savoury power and solid musculature. The lovely rounded mouth-feel, fine tannins and lively acidity do, however, come as a most agreeable surprise. Drink now to 2018.

<b>Food matches</b>	Sausages and mash, roast lamb, peppered steak
<b>Price</b>	£17.95 per bottle
<b>How to serve</b>	Decant half an hour before serving at room temperature
<b>Region</b>	Languedoc, France
<b>Grape variety</b>	Mourvèdre 40%, Carignan 40%, Syrah 20%
<b>Product code</b>	Y3782B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Clay and chalk soils
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

CORBIÈRES OR ST CHINIAN

## 2013 TABLAS CREEK VINEYARD ESPRIT DE TABLAS



This estate is the pioneer of Paso Robles and the Rhône varietal movement in California, and they really are making wines to rival the best estates in Châteauneuf-du-Pape. Tablas Creek benefits from a series of undulating slopes with varying exposures, based around two main hills. They have purposefully planted certain varieties on different exposures to truly maximise the potential.

This wine shows great complexity with a perfect symmetry of savoury and juicy red fruit flavours. There is a mineral core that is backed up by a nervy acidic profile and a concentration of dark, black-berried fruits. Fine, firm tannins and an ethereal quality provide the depth, as well as certain tertiary notes of leather, spice and dark chocolate. Drink now to 2020.

<b>Food matches</b>	Beef tacos, Peking duck, moussaka
<b>Price</b>	£41.75 per bottle
<b>How to serve</b>	Decant 45 minutes before serving at room temperature
<b>Region</b>	California, USA
<b>Grape variety</b>	Mourvèdre 40%, Grenache 30%, Syrah 20%, Counoise 10%
<b>Product code</b>	Y3206B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Limestone
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

VACQUEYRAS OR GIGONDAS