

Napoleon Mixed Case

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WINE CLUB MANAGER

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This month's Napoleon Mixed Case focuses on the traditional. An Alsatian Riesling and a Rully from Burgundy demonstrate the sheer variety of styles from France; the Riesling is vibrantly citrusy and fresh whereas the Burgundy is fuller and rounder with a depth of apple fruit. With Easter fast approaching, we've included a delicious Champagne to celebrate with if you are entertaining over the break. Arguably the star of the case, Domaine de Bellene's Nuits-St Georges will make a good match for the Easter Sunday roast. Juicily red fruited, thanks to the warm 2009 vintage, it will accompany lamb or pork very nicely.

2012 RIESLING DE RORSCHWIHR, CUVÉE YVES, DOMAINE ROLLY-GASSMANN



Located in Alsace's Haut-Rhin village of Rorschwihr, near Ribeauvillé, lies the family domaine of Rolly-Gassmann, whose roots date back to 1661. The 51 hectare estate (40 in Rorschwihr, 10 in Bergheim) is owned and run by Marie-Thérèse, Louis and their son Pierre Gassmann, along with a team of 17 workers.

This Riesling from Rorschwihr's vineyards bursts with lemongrass, lime sherbet, limestone and white pepper spice notes, all beautifully coiled together. This beauty is immensely salivating, with sumptuous, come-hither white currant fruit, underpinned by a streak of wet stone. And to wrap it up there's even the full spangly, 'space dust' effect on the finish. Now-2017.

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| Food matches | Freshwater fish |
| Price | £21.95 per bottle |
| How to serve | Chilled to 11°C |
| Region | Alsace, France |
| Grape variety | Riesling |
| Product code | Z3582B |
| Style | Dry, medium-bodied white wine |
| Terroir | Calcareous marne |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like:
DRY AUSTRIAN RIESLING

2011 RULLY BLANC, LA CHAUME, JEAN-YVES DEVEVEY



From humble beginnings, Jean-Yves Devevey has developed a successful business, part vigneron, part merchant, making both red and white Burgundy. His biggest holdings are in Rully, especially from the excellent *lieu-dit* La Chaume. The 2011 vintage was limited in size, though not quality, by a hailstorm.

A small crop has produced a very concentrated wine this year. The bouquet offers some racy verbena notes. This is very pretty on the palate with excellent depth of fruit behind, with hints of apples and a weight of fruit which is unusual for Rully. Now-2016.

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| Food matches | Sea bream or Dover sole |
| Price | £18.50 per bottle |
| How to serve | Chilled to 12°C |
| Region | Burgundy, France |
| Grape variety | Chardonnay |
| Product code | 93340B |
| Style | Dry, medium-bodied white wine |
| Terroir | Clay-limestone |
| Buyer | Jasper Morris MW |

Tasting notes

If you like this, you might like:
GIVRY OR MONTAGNY

CHAMPAGNE GARDET, BRUT TRADITION



Gardet are based in the village which is almost as beautiful as its name suggests; Chigny Les Roses, on the famous Route Touristique du Champagne, its immediate neighbours being Rilly and Mailly, the latter the source of our own famous United Kingdom Cuvée label. Long yeast ageing and the generous use of Reserve wines informs the impressive house style *chez* Gardet.

The predominance of red grapes in the blend is translated into a relatively deep colour, with pink tints and an attractive redcurrant nose, backed up by brioche and Viennese *pâtisserie*. The palate combines a forthright but not overbearing mousse with a creamy texture and a long refined finish. Now-2017.

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| Food matches | Apéritif, soft cheeses, white meats and most things from the sea |
| Price | £29.00 per bottle |
| How to serve | Serve lightly chilled; open immediately before drinking |
| Region | Champagne, France |
| Grape variety | Pinot Noir 45%, Pinot Meunier 45%, Chardonnay 10% |
| Product code | 93909B |
| Style | Dry, medium-bodied sparkling wine |
| Terroir | Limestone subsoil, a little clay; chalky top soils |
| Buyer | Simon Field MW |

Tasting notes

If you like this, you might like:

BLANC DE NOIRS CHAMPAGNE

2009 NUITS-ST GEORGES, VIEILLES VIGNES, DOMAINE DE BELLENE



Famed Burgundian winemaker Nicolas Potel created his Domaine de Bellene in 2007. From 2009 the domaine was expanded to include vineyards in the Côte de Nuits, including this old vine Nuits-St Georges. It comes from 50 to 60-year-old vines, matured in 600 litre barrels, half of them new.

The 2009 vintage offers a rich red colour, an exuberant, dark fruited bouquet followed by a plummy concentration of fruit at the front of the palate. It is sensual, enormously persistent and displays an ideal integration of fruit and oak components. It has years ahead of it. Now-2020.

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| Food matches | On its own or with the usual array of red meats |
| Price | £39.95 per bottle |
| How to serve | Decant an hour in advance |
| Region | Burgundy, France |
| Grape variety | Pinot Noir |
| Product code | 83602B |
| Style | Dry, medium-bodied red wine |
| Terroir | Clay-limestone |
| Buyer | Jasper Morris MW |

Tasting notes

If you like this, you might like:

MOREY-ST DENIS OR FIXIN

2011 AGLIANICO DEL VULTURE, STUPOR MUNDI, CARBONE



Carbone is a relatively new producer of Aglianico del Vulture. Located in Melfi, close to the Vulture volcano, the Carbone family first planted Aglianico vines in the 1970s. Up until vintage 2005, the family sold fruit to the then traditional cantina of Paternoster. From that year on Sara and her brother Luca have bottled their fruit themselves.

The Carbone family celebrate Aglianico del Vulture's rise to prominence by releasing their 2011 Stupor Mundi as a DOCG wine. The wine is a kirsch, damson-fruited wine, with elegance and a notable minerality to complement the blackcurrant skin crunch. Full and suave with a super ripe dark fruit core and plenty of refreshing pip zip. Now-2024.

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| Food matches | Spicy sausage |
| Price | £19.95 per bottle |
| How to serve | 18°C. Decant an hour in advance |
| Region | Basilicata, Italy |
| Grape variety | Aglianico |
| Product code | Z2461B |
| Style | Dry, full-bodied red wine |
| Terroir | Volcanic ash |
| Buyer | David Berry Green |

Tasting notes

If you like this, you might like:

NEGROAMARO OR PRIMITIVO

2012 DOMAINE D'AUPILHAC ROUGE, COCALIÈRES



Domaine d'Aupilhac is an acclaimed organic property located in the enclave of Montpeyroux, 36 km to the north of Montpellier, and its inspirational *chef de cave* Sylvan Fadat is acknowledged as one of the most respected winemakers in the Languedoc. His celebrated Cocalières vineyard is located on the site of a prehistoric lake.

A rich purple colour heralds a distinctive nose which marries forest floor, black cherry and hints of peat. The *terroir* is elegantly expressed and the gentle hint of sweetness on the finish provides a perfect foil for the flavours of sloe, cassis and pepper on the mid-palate. Now-2018.

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| Food matches | Pheasant, grouse, <i>boeuf en crouste</i> , hard cheeses |
| Price | £20.75 per bottle |
| How to serve | Decanting, although not strictly necessary, may facilitate aeration to allow full aromatic expression |
| Region | Languedoc, France |
| Grape variety | Syrah 40%, Grenache 30%, Mourvèdre 30% |
| Product code | Z4661B |
| Style | Dry, rich, full-bodied red wine |
| Terroir | Petrified volcanic emissions, limestone and basalt |
| Buyer | Simon Field MW |

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE BLENDS