

Napoleon Mixed Case

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WINE CLUB MANAGER

Barbara



March's Napoleon Mixed Case delivers an exciting selection of wines to help draw us out of the dark winter months. The fresh, fruity Riesling from Selbach-Oster calls for a seafood match to complement its crisp acidity and mouth-watering saline finish. The ripe tropical-fruit flavours and zingy freshness of the textured New Zealand Pinot Gris make it a perfect match for spicy Thai food. The reds include a surprisingly elegant Portuguese wine made from indigenous grape varieties and a dark, brooding Merlot from Fronsac – both are just the ticket with roast beef or lamb.

2015 MAS CHAMPART, BLANC, PAYS D'OC



This 15-hectare Saint Chinian property is owned and run by husband-and-wife duo Isabelle Champart (winemaker) and Matthieu Champart (viticulturalist). The house was originally a holiday home and in 1988 they produced their first vintage. The vineyards are worked organically and there is minimal intervention in the winemaking to create balanced wines that reflect their origin.

Golden lemon in colour, there are notes of white stone-fruit, citrus and a touch of star anise. The palate has refreshing acidity and a glycerol texture thanks to the small percentage fermented in large barrels. The 110-year-old Terret Gris vines gives the wine a density, concentration and minerality that persists on the finish. Drink now to 2019.

Food matches	Hard goats' cheeses, pork terrine, chicken tagine
Price	£18.95 per bottle
How to serve	Serve chilled; this would benefit from decanting
Region	Languedoc-Roussillon, France
Grape variety	Terret Gris 80%, Grenache Blanc 20%
Product code	Y5791B
Style	Dry, medium-bodied white wine
Terroir	Clay and limestone
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
PICPOUL DE PINET

2014 ISABEL ESTATE PINOT GRIS



Isabel Estate was established in 1980, when Marlborough was still unknown to most British drinkers. The first plantings were of Chardonnay, followed by Sauvignon Blanc, Riesling and Pinots Noir and Gris. The estate's wines are today made by Jeremy McKenzie and Carlos Orgiles Ortega, a dynamic duo who, between them, have worked in virtually every major wine-producing country on Earth.

Beautiful aromas of pear, stone fruit and just a hint of coconut; lees-ageing has reinforced the varietal's inherently luxurious texture. This is off-dry, with a complex array of flavours, plenty of acidity and a mineral core which extends to the end of its long, refreshing finish. Drink now to 2019.

Food matches	Thai green curry
Price	£10.90 per bottle
How to serve	Serve straight from the refrigerator
Region	Marlborough, New Zealand
Grape variety	Pinot Gris
Product code	Z8432B
Style	Off-dry, medium to full-bodied white wine
Terroir	A combination of free-draining stony and heavier clay soils
Buyer	Will Heslop

Tasting notes

If you like this, you might like:
OFF-DRY RIESLING

2014 ZELTINGER SONNENUHR KABINETT, SELBACH-OSTER



Selbach-Oster is run by Johannes and Barbara Selbach. This 21-hectare family estate dates back to the 1600s and still aims to produce wines that reflect their origin. Based in Zeltingen, the family owns steeply terraced vineyards of predominately old vines (some vines are over 100 years old) within the villages between Zeltingen and Bernkastel.

Lemon in appearance, this wine possesses a steely, linear character that is evident on the nose and on the palate, forming the backbone and structure. Complexity is achieved with the layering of greengage fruit and intensely crisp acidity. Drinking well now, but it will improve for a number of years as a result of the nervy acidity. Drink now to 2020.

Food matches	Sushi, poultry, shellfish
Price	£17.95 per bottle
How to serve	Serve chilled
Region	Mosel, Germany
Grape variety	Riesling
Product code	Y5579B
Style	Off-dry, medium-bodied white wine
Terroir	Slate
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
RIESLING FROM ALSACE

2012 CH. MAGONDEAU BEAU SITE, FRONSAC



Olivier Goujon took over the reins of Ch. Magondeau in 1989, continuing the family-run business that started in 1933. Situated in Saillans, a quaint little village in the Fronsac appellation, the château's 18 hectares produce wines which are regular medal winners – clear evidence of the quality of wines made in this appellation.

Deep ruby in colour, the wine has a nose of ripe red cherries and blackberries, with hints of spice and roasted coffee bean from 12 months in oak barrels. The palate is round and supple with a real mouthful of fruit with notes of spice and dark chocolate. This is a dense and serious wine with a fine finish and balanced structure. Drink now to 2024.

Food matches	Fish, grilled meats, duck or game
Price	£17.00 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Bordeaux, France
Grape variety	Merlot
Product code	Y5823B
Style	Dry, structured, full-bodied red wine
Terroir	Limestone over clay
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
ST EMILION OR POMEROL

2013 M.O.B. TINTO



M.O.B. is an acronym of the three Douro winemakers' surnames behind this project: Jorge Moreira (Quinta de la Rosa and Poeira), Francisco Olazabal (Quinta de Vale Meao) and Jorge Serôdio Borges (Quinta do Passadouro). All good friends, they decided to make wine together, working with indigenous varieties in the Dão Valley.

With a nose of summer pudding, this is enticing from the outset. Ripe raspberries, fresh blueberries and tart redcurrants all combine, lifted by a herbal note of tarragon and thyme. The palate is very mineral with exceptionally fine tannins. This is much more chiselled and refined than most other Portuguese reds. Drink now to 2026.

Food matches	Roast turkey with all the trimmings, Ardennes pâté, Aubergine <i>parmigiano</i>
Price	£28.95 per bottle
How to serve	Serve at room temperature
Region	Dão, Portugal
Grape variety	Touriga Nacional, Alfrocheiro, Jaen and Baga
Product code	Y5097B
Style	Dry, elegant, medium-bodied red wine
Terroir	Poor granitic soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
HEARTY SOUTHERN RHÔNE REDS

2014 VIÑA KOYLE CERRO BASALTO



Based at Los Lingues in the high Colchagua Valley, Viña Koyle was founded in 2006 by Alfonso Undurraga Mackenna, former CEO of Viñas Undurraga, and his four children. The 1,100-hectare property follows biodynamic principles and takes great care to optimise the grape variety to soil type and vineyard microclimate.

Only 630 six-bottle cases were made of this really impressive wine. Made from vines from the single Cerro Basalto block, the nose is lifted with notes of extremely fresh black cherries. The palate which has a joyously crunchy fruit quality, allied to a herbal note and hints of bacon, and the finish is long and mineral. Drink now to 2022.

Food matches	Pan-fried duck breast, beef carpaccio, ratatouille
Price	£29.95 per bottle
How to serve	Serve at room temperature
Region	Alto Colchagua, Chile
Grape variety	Mourvèdre 38%, Grenache 25%, Carignan 19%, Syrah 18%
Product code	Y5615B
Style	Dry, rich, medium-bodied red wine
Terroir	Volcanic basaltic soil with a high concentration of iron
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
SOUTHERN RHÔNE REDS