

Napoleon Mixed Case

Katie Cooper
WINE CLUB MANAGER

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I'm delighted to introduce you to one of the most recent additions to our own-label range, Berry Bros. & Rudd Own Selection Brunello di Montalcino. Made using a local clone of Sangiovese (the grape variety of Chianti) this bursts with juicy red and black fruit and would be the perfect partner for rich roast lamb or beef. The other two reds in this case have a little more age on them and if you haven't tried the iconic Château Musar from the Lebanon before, then I urge you to give it a go with a deeply flavoured, wintry dish such as beef stew or lamb tagine.

2012 L'ESPRIT DE CHEVALIER BLANC, PESSAC-LÉOGNAN



L'Esprit is the second label from one of the two or three finest white wine properties of the Graves: Domaine de Chevalier. Only five hectares (of 45 in all) are planted to white grapes, meaning production is tiny and demand always huge. A delightful estate, with equally charming owners whose attention to detail is the reason their wines are so sought after.

These wines are never made to be 'fruit driven'; rather the aim is to produce refreshing whites that stimulate the palate. Gooseberry and white peach on the nose, with a more mineral edge in the mouth. The palate broadens on the finish, with a lovely hint of lemon verbena. Drink now to 2017.

Food matches	Superb with a prawn curry or simple roast chicken
Price	£21.95 per bottle
How to serve	Well chilled, straight from the fridge
Region	Bordeaux, France
Grape variety	Sauvignon Blanc 70%, Sémillon 30%
Product code	Z4132B
Style	Dry, medium-bodied white wine
Terroir	Dark sand and fine white gravel
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
SANCERRE OR POUILLY-FUMÉ

2012 PIESPORTER MICHELSBERG RIESLING, SELBACH-OSTER



The Selbachs have been cultivating Riesling vines in the Mosel since 1661. They predate Berry Bros. & Rudd. Today Johannes and his wife Barbara have 10½ hectares around Wehlen, Zelting and Graach. Everything is traditional: hand-harvesting, winemaking in large old oak barrels.

Back in the 1970s, Piesporter was just another wine like Liebfraumilch, and not made from Riesling. This is delightfully fresh, with touches of lime and blossom. A neat, correct wine, not complex but happy. The freshness is tempting now, but the wine will also last and evolve for longer than you would guess, maybe even 10 years.

Food matches	Perhaps best by itself, but it is delicate, so nothing too strongly flavoured
Price	£13.95 per bottle
How to serve	Cool, straight from the fridge
Region	Mosel, Germany
Grape variety	Riesling
Product code	97896B
Style	Medium-dry, medium-bodied white wine
Terroir	From the lower slopes, nearer to the river
Buyer	Mark Pardoe MW

Tasting notes

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

2013 GRAPPOLI DEL GRILLO, MARCO DE BARTOLI, MARSALA



Better known for rescuing the traditional expression of Marsala (do try our fabulous one-off 1988 Berry Bros. & Rudd Vergine Marsala), De Bartoli also make first-class dry wines. Grillo has a ubiquity in the west of the island, but correctly handled, as here, it is both distinctive and impressive.

A little oak gives a hazelnut nuance to the ripe lemon pith and oil aromas and the dry, subtle saltiness creates an assertive palate, whilst remaining light on its feet. This is one of those wines that first appear neutral, yet finish full of character. Drink now to 2019.

Food matches	Any fish or shellfish pasta, squid and other riches of the sea
Price	£23.50 per bottle
How to serve	Lightly chilled
Region	Sicily, Italy
Grape variety	Grillo
Product code	Z6620B
Style	Dry, medium-bodied white wine
Terroir	Light sandy soils on the western coast of Sicily
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
FIANO DI AVELLINO

2009 BERRY BROS. & RUDD BRUNELLO DI MONTALCINO, LA SERENA



This is our inaugural own-label Brunello di Montalcino, created for us by the local Mantengoli family, which acquired the La Serena estate in 1988. Organically farmed, the estate is now run by Andrea Mantengoli and his wife Elisabetta, assisted by consultant Paolo Caciorgna, with young son Giorgio in the wings.

2009 was a hot year; the wine is super-ripe and lush but not overdone. Thus the colour is forward but belies the elegant, fresh, strawberry, tea leaf notes of bouquet and palate. No Riserva was made in 2009; it's in this instead, further endorsing its appearance under our own label. Drink now, but happy for at least another five years.

Food matches	Lamb roasted over herbs and served pink
Price	£26.95 per bottle
How to serve	You could decant, but not vital. Don't serve too warm; the fresh acidity needs to sing
Region	Tuscany, Italy
Grape variety	Brunello (name for the local clone of Sangiovese)
Product code	Z2430B
Style	Dry, full-bodied red wine
Terroir	(Rare) limestone and (typical) tufo soils
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
CHIANTI CLASSICO RISERVA

2004 CH. BRILLETTE, MOULIS-EN-MÉDOC



One of many great value properties in the heart of Bordeaux, Ch. Brillette has been firmly on the vinous map since 1874. The wines of Moulis, despite their proximity to the vineyards of Margaux, tend to be a little fuller and a touch more rustic in style. You get a "sense of place" in these wines.

The nose is full of savoury notes of wood smoke, dried herbs and stewed fruit. On the palate you are met with a gorgeous mouthful of mature blackberry fruit, balanced with taut, chalky tannins. Typical of this gloriously underrated vintage, the 2004 Brillette is a joy right now. Drink now to 2018.

Food matches	A simple roast, or perhaps a top notch banger
Price	£19.75 per bottle
How to serve	Pull the cork and serve without decanting
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 70%, Merlot 30%
Product code	Z8302B
Style	Dry, full-bodied red wine
Terroir	Deep gravel, over sand and limestone
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:
SOUTH AFRICAN CABERNET

2003 CHÂTEAU MUSAR



Musar is one of the legends of the wine world, and unknown outside Lebanon until 'discovered' in the 1970s. Founded by Gaston Hochar in 1930 and brought to prominence by his son Serge, the wine was made for many years in the middle of a war zone. The wine can last for decades, but the indomitable Serge passed away at the end of 2014.

Wild, funky, spicy and succulent. Bright and intense despite a decade of age, the Cabernet Sauvignon gives structure but does not dominate. Earthy, blueberry notes come from Carignan and Cinsault. The 2003 vintage is even more sumptuous than usual. Drink now to 2035.

Food matches	This suits rich, steeped food. Think <i>cassoulet</i> , duck confit, or a spicier lamb tagine
Price	£28.95 per bottle
How to serve	Definitely decant, probably two hours in advance
Region	Bekaa Valley, Lebanon
Grape variety	Cabernet Sauvignon, Carignan and Cinsault
Product code	Z7264B
Style	Dry, medium-bodied red wine
Terroir	Vineyards at 100m above sea level, gravel over limestone
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
MATURE RED BORDEAUX