

Napoleon Mixed Case

Katie Cooper
WINE CLUB MANAGER

Katie Cooper



We're delighted to include a growers' Champagne in this month's Napoleon Mixed Case. Many people choose Champagne purely as an aperitif, or to toast a special occasion, but it will complement shellfish dishes and soft cheeses admirably too. And there's nothing more decadent than opening a bottle of Champagne midweek for no other reason than because you feel like it! The Croatian red is also a first for Wine Club and I hope you enjoy its spicy, rich character that is not dissimilar to the style of Zinfandel.

2009 ETUDE ESTATE CHARDONNAY



Etude was developed in 2002, on a 500ha estate that has 230ha of vineyards planted, the remainder being used as wildlife reserves and for a sustainable fishery. This low impact vision came from Tony Soter, supported by viticulturalist Franci Ashton and winemaker Jon Priest.

A deep lemon colour with aromas of ripe citrus fruits, white peaches and a hint of wild mushroom suggesting some evolution. The palate is textured despite the minimal oak influence, with ripe fruit held in check by mouth-watering acidity. A long, satisfying finish completes the experience. Now-2015.

Food matches	Fish and shellfish, especially crab
Price	£25.00 per bottle
How to serve	Chilled to 13°C
Region	Carneros, California, USA
Grape variety	Chardonnay
Product code	Z1528B
Style	Dry, medium-bodied white wine
Terroir	Predominantly free-draining volcanic soils
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like:

CHILEAN OR NEW ZEALAND CHARDONNAY

CHAMPAGNE GASTON CHIQUET, TRADITION, BRUT, PREMIER CRU



The Chiquets are major players in the aptly named village of Dizy, with both Champagne Gaston Chiquet and Champagne Jacquesson holding court in the centre of the village. Gaston is one of the longest-standing of the ever-growing Berry Bros. & Rudd range of 'Growers' Champagnes, smaller houses which specialise in bringing out the local characteristics in this complex region.

Bright with straw gold colouring, the wine has an elegant mousse and a persistent bead. The nose marries orchard fruit with hints of Mirabelle plum and soft spice; on the palate the two Pinots add red fruit personality and a rich, authoritative finish to the ensemble. Now-2016.

Food matches	Perfect as an aperitif; or with lighter <i>al fresco</i> salads, scallops or lobster. Brie de Meaux
Price	£25.95 per bottle
How to serve	Chilled to 11°C
Region	Champagne, France
Grape variety	Pinot Noir, Pinot Meunier, Chardonnay 1/3 each
Product code	39884B
Style	Dry, medium-bodied sparkling wine
Terroir	Chalky limestone
Buyer	Simon Field MW

Tasting notes

If you like this, you might like: Other NV Champagne or new world sparkling wine made from same varieties

2012 POUILLY-FUMÉ, LES CRIS, DOMAINE ALAIN CAILBOURDIN



Parisians Alain and Carmen Caillourdin, now with son Loïc, set up in the village of Malteverne with only two hectares in 1980. Now they have 20ha (11 in property); 38 different parcels covering four different soil types that characterise Pouilly-Fumé: siliceous sand, limestone, marne and red flint.

'Les Cris' heralds from the village of Tracy, its soil sprinkled with white lime stones - les craies - which naturally becomes 'Cris' in dialect. This blanket white effect has given the wines a crisp, sherbet fruit freshness and zip; it's wonderfully exhilarating, almost menthol like, made more so by the cool vintage. To taste it is impeccably precise, with presence, detailed, with talc like white fruit texture and elegance. Now-2016.

Food matches	Fried anchovies
Price	£19.95 per bottle
How to serve	Chill to 11°C
Region	Loire, France
Grape variety	Sauvignon Blanc
Product code	Z1455B
Style	Dry, medium-bodied white wine
Terroir	Limestone
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

SANCERRE, REUILLY OR SAUVIGNON DE TOURAINE

2011 MATEO VICELIĆ, DINGAČ



Mateo Velić has renovated the winery and vineyards created by his grandfather in 1935, after production was curtailed during World War II and then resumed only for personal consumption thereafter. He now has a total of 3.5ha of active vineyards, with the possibility to plant additional adjacent plots.

A deep ruby colour with a profound nose of damsons, prunes, raisins, leather and spice. The palate is as full-bodied as one would expect of a grape related to Zinfandel, with layers of fruit and spice from the mix of American and French oak. This wine has a long, savoury finish. Now-2019.

Food matches	Hearty, robust red meat dishes and any hard cheese
Price	£25.00 per bottle
How to serve	Decant one or two hours before serving at room temperature
Region	Dingač, Pelješac Peninsula, Croatia
Grape variety	Plavac Mali
Product code	99403B
Style	Dry, full-bodied, oak aged red wine
Terroir	Extraordinary limestone slopes stretching to nearly 2000 feet above the sea
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like:

CALIFORNIAN ZINFANDEL OR ITALIAN PRIMITIVO

2011 CH. LA CROIX DE CABUT, CÔTES DE BLAYE



The old citadel of Blaye, on the eastern bank of the Gironde, is one of the more interesting, but least visited parts of Bordeaux - catch the ferry in the summer from Lamarque in the Medoc. The wines of Blaye are also too often overlooked, yet provide genuine character, and great value, in a crowded market. Generally planted more to Merlot, the wines are rounded, robust and have a hearty rusticity.

Bright crimson in colour. The nose is moderately intense, with red fruit and hints of warm oak and spice. The palate is plump and juicy and the tannin is well integrated. A touch of grip on the finish, but a rounded drop on the whole. Now-2016.

Food matches	Pork chops, roast chicken or hard cheeses
Price	£10.50 per bottle
How to serve	Pour and drink straight away at room temperature
Region	Côtes de Blaye, Bordeaux, France
Grape variety	Merlot 75%, Cabernet Sauvignon 20% and Malbec 5%
Product code	Z1383B
Style	Dry, medium-bodied red wine
Terroir	Calcareous clay
Producer	M. Bonnard
Buyer	Philip Moulin

Tasting notes

If you like this, you might like:

CÔTES DE BOURG OR RIGHT BANK BORDEAUX

2011 OSTLER CAROLINE'S PINOT NOIR



Brothers-in-law Jim Jerram and winemaker Jeff Sinnott planted their first block of Pinot Noir in 2002 on a limestone escarpment in the Waitaki Valley which forms the border between Canterbury and Otago provinces. The Waitaki climate is cooler than Central Otago, thanks to afternoon easterly breezes sucked in from the coast.

A youthful red-purple colour, deliciously perfumed with some seductive red and black cherry fruit. Very graceful, stylish wine, really elegant. The long Indian summer of 2011 has delivered a fine, ripe flavour profile at lower sugar levels, a great recipe for a balanced wine. Enjoy the persistent mineral finish. Now-2018.

Food matches	Roast chicken or duck
Price	£33.00 per bottle
How to serve	No need to decant
Region	Central Otago, New Zealand
Grape variety	Pinot Noir
Product code	94942B
Style	Dry, medium-bodied red wine
Terroir	Limestone outcrops
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like: CALIFORNIAN PINOT NOIR OR

RED BURGUNDY