

# Napoleon Red Case



## Katie Cooper

WINE CLUB MANAGER

*Katie Cooper*

*Named after our largest cellar, the Napoleon Red Case features wines from classic areas such as Bordeaux and Burgundy in addition to fine wines from around the world. Highlights from January's case include: a traditionally styled Cru Bourgeois from the oft-overlooked area of Moulis that will match rare roast beef admirably; a plump, raspberry-fruited Santenay perfect for wintry pork dishes; an expressive St Joseph that will complement duck or partridge; and finally a rich Rioja Reserva, terrific with Sunday's roast lamb.*

### 2009 PENFOLDS BIN 28 KALIMNA SHIRAZ



Dr. Christopher Rawson Penfold bought the Magill Estate in 1844 and, being a firm believer in the beneficial properties of wine, planted a vineyard almost immediately. His widow and son-in-law continued the wine-making and consolidated Penfolds reputation for producing the finest wines in South Australia.

An inky, deep purple colour indicates this wine's serious intentions. The pronounced aromas of blackberries, blackcurrants, sweet chocolate notes from the oak and a hint of spearmint signpost the flavour profile on the full and ripe palate. There is no lack of tannins but they are so ripe it is easy to overlook them.

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| <b>Food matches</b>  | Robust red meat dishes, particularly hearty stews or barbecues, hard cow's milk cheeses & fine dark chocolate! |
| <b>Price</b>         | £22.50 per bottle  |
| <b>How to serve</b>  | Serve at room temperature  |
| <b>Region</b>        | South Australia blend, mainly from Barossa Valley  |
| <b>Grape variety</b> | Shiraz/Syrah   |
| <b>Product code</b>  | 87457B   |
| <b>Style</b>         | Dry, full-bodied red wine  |
| <b>Terroir</b>       | Sandy loams and heavy clay soils, cooling SE winds   |
| <b>Buyer</b>         | Martin Hudson MW   |
| <b>Tasting notes</b> |  |

If you like this, you might like: NAPA VALLEY CABERNET SAUVIGNON OR NORTHERN RHÔNE REDS SUCH AS ST JOSEPH

### 2010 CH. BISTON-BRILLETTE, MOULIS



One of a number of historic but overlooked "Cru Bourgeois" châteaux, Biston-Brillette lies to the west of the more famous region of Margaux, in the heart of the Médoc vineyards of Bordeaux. Its mix of gravel and clay soils give wines of both (Cabernet-based) precision and (Merlot-based) charm.

With a classic "Claret" robe of deep ruby with a garnet rim, the nose shows complex notes of cassis, cigar box and mint while the palate is full of savoury, gamey flavour. Balanced, ample and rounded on the finish.

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| <b>Food matches</b>  | Roast lamb, rare roast beef and hard cheeses                         |
| <b>Price</b>         | £18.50 per bottle  |
| <b>How to serve</b>  | Open an hour or two before serving at (fairly cool) room temperature |
| <b>Region</b>        | Bordeaux, France   |
| <b>Grape variety</b> | Cabernet Sauvignon 50%, Merlot 50%                                   |
| <b>Product code</b>  | 98012B   |
| <b>Style</b>         | Dry, medium-to full-bodied red wine                                  |
| <b>Terroir</b>       | Deep gravel, with smaller plots of clay and limestone                |
| <b>Buyer</b>         | Philip Moulin  |
| <b>Tasting notes</b> |  |

If you like this, you might like: BORDEAUX BLENDS FROM SOUTH AFRICA AND NEW ZEALAND

## 2010 SANTENAY, CUVÉE S, DAVID MOREAU



In 2009 David Moreau took over part of his octogenarian grandfather's domaine in Santenay, known for wines which are at once succulent and robust. His Cuvée S comes mainly from a very low yielding plot of old vines in Les Cornières and is named in honour of his much loved grandmother Simone.

Dense red-purple colour, with rich cherry and raspberry fruit on the nose. A plump style, with plenty of weight and energy. The ripe tannins at the finish make a nice backdrop to the rounded fruit.

**Food matches** Roast pork or gammon  
**Price** £22.50 per bottle  
**How to serve** Decant an hour in advance and serve at room temperature

**Region** Burgundy, France  
**Grape variety** Pinot Noir  
**Product code** 87623B  
**Style** Dry, medium-bodied red wine  
**Terroir** Clay-limestone  
**Buyer** Jasper Morris MW

**Tasting notes**

If you like this, you might like:

VOLNAY OR POMMARD

## 2011 ST JOSEPH ROUGE, OFFERUS, CHAVE SÉLECTIONS



The Chaves have been making sublime Hermitage since 1483, which makes Berry Bros. and Rudd, founded in 1698, appear somewhat arriviste by comparison. The Domaine is actually located in Mauves, in the heart of St Joseph and the promotion of this under-rated appellation is one of Jean-Louis' most pressing concerns.

Old vine Syrah, grown on steep granitic terraces, has yielded a wine of both concentration and elegance in this most approachable of years. Penetrating floral aromatics and a generous, energetic palate are complimented by a firm strand of mineral acidity and fine, sinewy tannins. The fruit is from the darker end of the spectrum and is pure and expressive.

**Food matches** Lamb shanks, partridge, Comté, roasts  
**Price** £22.95 per bottle  
**How to serve** Decant an hour before serving at room temperature

**Region** Northern Rhône, France  
**Grape variety** Syrah  
**Product code** 97102B  
**Style** Dry, full-bodied red wine  
**Terroir** Granite  
**Buyer** Simon Field MW

**Tasting notes**

If you like this, you might like:

LANGUEDOC SYRAH BLENDS OR SOUTH AFRICAN SHIRAZ

## 2010 VIN DE PAYS DU GARD ROUGE, ROC D'ANGLADE



Anglade, deep in the Languedoc, and hitherto famous for being the home of Lawrence Durrell, is where former electrical engineer Rémy Pédrano took it upon himself to revitalise a famous vineyard and to do so with traditional grape varieties. This he has done with great success over the last decade.

Deliciously complex and wearing its oak with great dignity, the 2010 seduces with notes of black cherry, blueberry and Christmas spice. The palate underlines the purity of the fruit character and adds savoury hints of jambon cru and tapenade. The tannins are ripe and fine while the finish has a beautiful, almost eucalyptus freshness.

**Food matches** Beef Wellington, game, hard cheeses  
**Price** £25.45 per bottle  
**How to serve** This wine needs decanting and probably longer to breathe than many; I suggest three hours minimum

**Region** Languedoc, France  
**Grape variety** Carignan 40%, Grenache 30%, Syrah 15%, Mourvèdre 15%  
**Product code** 91666B  
**Style** Dry, full-bodied rich red wine  
**Terroir** Clay, alluvial marls, sand and limestone  
**Buyer** Simon Field MW

**Tasting notes**

If you like this, you might like:

EARTHY BAROLOS OR TRADITIONAL STYLE RIOJA

## 2007 REMELLURI RESERVA, TELMO RODRIGUEZ



Charismatic and driven, Telmo is one of the Spanish Masters. He has travelled, learnt and made superlative wines throughout Spain but now has returned to the sublimely beautiful family estate at Remelluri and has revitalised one of the most famous names in Rioja. I am delighted to be working with him for the first time this year.

The Reserva is a fruit basket of flavour, with Tempranillo dominating of course, but with just under 20% shared by Graciano and Garnacha, not to mention the white grapes, Viura and Malvasia. Ageing for months underlines this innate complexity; the wine is darkly coloured with aromas of wild strawberry, figs, a rich and generously ripe palate with a fine refreshing finish.

**Food matches** Roast lamb, pork, suckling pig  
**Price** £24.95 per bottle  
**How to serve** Decant two hours before serving at room temperature

**Region** Rioja, Spain  
**Grape variety** Tempranillo 80%, Graciano 8%, Garnacha 8%, Viura 2% and Malvasia 2%  
**Product Code** 97443B  
**Style** Dry, medium to full-bodied red wine  
**Terroir** Clay and limestone  
**Buyer** Simon Field MW

**Tasting notes**

If you like this, you might like:

RIBERA DEL DUERO REDS OR CALIFORNIAN CABERNET