

Napoleon Red Case

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WINE CLUB MANAGER

Barbara



Originating in Bordeaux, the Malbec grape usually plays a supporting role in Bordeaux blends and rarely features as a single varietal wine in this region. I'm therefore delighted that we've included a 100 percent Malbec from Ch. Fleur Haut Gaussens in this month's case. More structured than its Argentinian counterpart, this darkly brooding wine would make a good match for any roast meat. For something lighter, turn to the fresh and aromatic Gamay from Régnié, the youngest of the Beaujolais Crus. I would recommend drinking this now in order to fully enjoy its youthful and vivacious spirit.

2015 LA VIMINIÈRE, CH. FLEUR HAUT GAUSSENS



This estate is situated on the beautiful hillsides around Vêrac, overlooking Pomerol and Lalande de Pomerol. It has been owned by the Lhuillier family since 1941, who craft boutique wines that are full of personality. Quality and consistency are evident in their *terroir*-driven winemaking approach which combines tradition and modernism.

This is the estate's premium wine. The nose is pure and elegant with blackberry and blueberry aromas and a hint of smokiness. The wine opens on the palate, becoming full and generous with ripe blackberry, blond tobacco and peppery notes. An elegant tannic backbone carries through to a great finish. Drink now to 2025.

Food matches	Lamb tagine, beef teppanyaki, aubergine bake
Price	£20.95 per bottle
How to serve	Open an hour before serving at cool room temperature
Region	Bordeaux, France
Grape variety	Malbec
Product code	Y4876B
Style	Dry, full-bodied, intense red wine
Terroir	Limestone over clay subsoils
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
ARGENTINIAN MALBEC

2012 DOMAINE DE L'HORTUS, GRANDE CUVÉE ROUGE, PIC-ST LOUP



The dramatic cliff of the famous eponymous "Pic", located in the foothills of the Cévennes, provides a fitting backdrop to Domaine de l'Hortus, where wines are crafted under the tutelage of *paterfamilias* Jean Orliac, one of the most honest, likeable and talented winemakers one could hope to meet.

After 12 months in barrel the aromatics of this hymn to Mediterranean sunshine are wonderfully seductive, marrying blackberry, sloe and cherry, not to mention a sprig of rosemary. The palate is equally poised, its tannins reassuringly fine and its fruit fulsome and rich. The Mourvèdre adds a spicy kick, grounding the higher notes of the Syrah but in no way compromising the pleasure principle. Drink now to 2018.

Food matches	Duck confit, beef stroganoff, steak and kidney pie
Price	£21.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Languedoc, France
Grape variety	Grenache 40%, Syrah 35%, Mourvèdre 25%
Product code	Z2671B
Style	Dry, full-bodied red wine
Terroir	Calcareous terraces and quartz-rich escarpments
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
ST CHINIAN, MINERVOIS OR FAUGÈRES

2013 RÉGNIÉ, DOMAINE JULIEN SUNIER



Julien Sunier is at the vanguard of a new generation of Beaujolais producers who are revolutionising perceptions of the region's wines. Like many of his peers, Julien is deeply committed to organic viticulture, but his gifts as a winemaker set him apart. His are among the most gloriously aromatic red wines you will encounter – as joyful and energetic as the man himself.

This is a symphony of ripe red fruit, with pronounced floral notes and a certain stony minerality on the palate, speaking of the granitic soils beneath Julien's 1.1ha plot at the foot of the Côte du Py (where Régnié borders Morgon). Eight months in used French oak have rounded out the texture but left no trace of flavour. Beautiful. Drink now.

Food matches	Charcuterie or leftover cold cuts
Price	£17.95 per bottle
How to serve	Serve lightly chilled
Region	Beaujolais, France
Grape variety	Gamay
Product code	Z2775B
Style	Light to medium-bodied red wine
Terroir	Sandy, shallow soils of decomposed granite on steep terraces
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

MOULIN-À-VENT OR FLEURIE

2013 COATES THE IBERIAN



Pierre-André Ournac, the owner of this 40ha estate, is extremely knowledgeable and strives to produce interesting wines that show a sense of place. He is regularly adding experimental plantings of new varieties to the region in order to push the boundaries on the wines he is making.

Duane Coates trained as a winemaker in Adelaide and then expanded his experience with stints in Burgundy, the Rhône Valley and in Portugal with Taylor's. His broad perspective on techniques and wine styles is allied to an unswerving passion for his work. He makes big, bold wines with real confidence and personality.

Food matches	Lamb tagine, venison sausages, chorizo and chickpea stew
Price	£17.95 per bottle
How to serve	Serve at room temperature
Region	McLaren Vale, Australia
Grape variety	Touriga Nacional 44%, Tempranillo 14%, Monastrell 11%, Syrah 9%, Carignan 6%, Garnacha 6%, Cinsault 6%, Malbec 4%
Product code	Y3782B
Style	Dry, medium-bodied, rich red wine
Terroir	Various soils dominated by red-brown loams
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

RED WINES FROM THE DOURO OR ARGENTINIAN MALBEC

2013 PASSADOURO VINHO TINTO, QUINTA DO PASSADOURO, PINHÃO



Tradition and ambition go hand-in-hand at this historic estate in the Cima Corgo subregion of the Douro valley. Today, Quinta do Passadouro is joint-owned by the Belgian Borhmann family (who also have an estate in Meursault, Burgundy) and winemaker Jorge Seródio Borge. Grapes are grown on narrow terraces which can only be worked by hand – as picturesque as they are labour intensive – and foot-trodden in stone *lagares*.

This is a quintessential Douro red wine with a brooding dark ruby hue and a nose of ripe black fruits, sweet spice and gunflint. Powerful certainly, but its velvety tannins and medium-high acidity provide a sense of finesse. The finish is long and impeccably balanced. Drink now to 2019.

Food matches	Stunning with roast pork and crackling
Price	£19.75 per bottle
How to serve	Consider decanting for maximum effect
Region	Douro, Portugal
Grape variety	Touriga Nacional 40%, Tinta Roriz 30%, Touriga Franca 30%
Product code	Z8782B
Style	Dry, full-bodied red wine
Terroir	Schistous soils at an altitude of 500 to 600 metres
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE BLENDS

2012 BAROLO, BRUNATE, MARCARINI



The Marcarini estate was established in the mid-1800s by Giuseppe Tarditi. Today, it is owned and managed by Manuel Marchetti, widower to Giuseppe's great-great-granddaughter. Their three children are slowly joining the family business, but Mexican-born Manuel is still very much in charge and running the *domaine* with wonderful passion and enthusiasm.

The 2012 vintage is not classic, with difficult conditions throughout the growing season. Manuel is an experienced producer, however, and he has still managed to make a wonderfully balanced wine. Complex herbal and spice notes are present, supported by a ripe profile of red and black fruits. Chalky tannins and fresh acidity make this well-rounded. Drink now to 2021.

Food matches	Risotto, pasta with sage and butter, roast chicken, hard cheeses
Price	£35.75 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Y2864B
Style	Dry, full-bodied red wine
Terroir	Limestone-rich soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

BARBARESCO OR BRUNELLO DI MONTALCINO