

Napoleon Red Case

Barbara Foley
WINE CLUB MANAGER

Barbara



This month's Napoleon Red Case is filled with wines ideally suited to springtime drinking. A classic Bourgogne Rouge delivers delicate red fruit laced with velvety tannins while an exceptional New Zealand Pinot Noir offers a more savoury, black-fruited interpretation of the grape. Both of these wines would pair well with roast duck or chicken. The vibrant yet elegant Cinsault from Chilean producer Viña Koyle is light and fruity enough to enjoy with full-bodied fish such as tuna or monkfish, while the rich and complex Bordeaux will complement hearty stews nicely on those cooler spring evenings.

2013 CH. PEYREDON LAGRAVETTE, HAUT-MÉDOC



Acquired in 2009 by Stéphane and Laurence Dupuch, the château is located three kilometres east of Listrac, in the village of Médrac. The golden rule is to respect tradition: using no weed killers and harvesting by hand, the winemaking itself is carried out under the watchful eye of Eric Boisse.

An intense purple-ruby colour, this wine has an amazingly complex nose with aromas of blackberry and raspberry. On the palate there is a pleasant grilled flavour, round and rich, with remarkable balance. The tannins are elegant and mellow, while the finish is long and balanced. Drink now to 2022.

Food matches	Delicious with red meats, roasted vegetable risotto or a mid-week pasta bake
Price	£21.00 per bottle
How to serve	Decant or open the bottle an hour before serving at cool room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 67%, Merlot 33%
Product code	Y5660B
Style	Dry, structured, full-bodied red wine
Terroir	Günzian gravel and deep, well-drained soil
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:

PAULLAC AND MATURE CABERNET/MERLOT BLENDS

2013 BOURGOGNE ROUGE, GRANDS CHAILLOTS, DOMAINE THIBAUT LIGER-BELAIR



This *domaine* has belonged to the illustrious Liger-Belair family for many years, but its vineyards were leased to other growers until Thibault took over in 2001. Thibault is among the most convincing advocates of biodynamics in all of Burgundy. He also makes wines in Beaujolais (Moulin-à-Vent) which are not to be missed.

This hails from a plot called Les Chaillots, just outside the village of Marsannay. With enticing purplish flecks, it's easy on the eye but easier still on the nose and palate. A touch of reduction quickly gives way to juicy dark fruit aromas. The tannins are velvety yet muscular, confirming this is Bourgogne Rouge built for the long haul. Drink now to 2023.

Food matches	Roast duck or pheasant
Price	£25.00 per bottle
How to serve	Decant and serve just below room temperature
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Y1648B
Style	Dry, medium-bodied red wine
Terroir	Clay and limestone with a rich seam of iron
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

CHASSAGNE-MONTRACHET OR MONTHÉLIE

2015 REUILLY ROUGE, LES PIERRES PLATES, DENIS JAMAIN



Denis Jamain owns 15 hectares of vineyard in Reilly, about 10 percent of the entire appellation, and is a prominent figure within the region. He has been working sustainably for a number of years and is converting to organic viticulture. Pierres Plates is one of four *lieux-dits* where vines are planted at the *domaine*.

Crimson in appearance, this has a typical Pinot nose of raspberries, red cherries and wild strawberries. Tannins are carefully managed on the palate and supported by a moderate weight on the core. Drink now to 2018.

Food matches	Monkfish, chorizo, charcuterie
Price	£14.95 per bottle
How to serve	Serve lightly chilled
Region	Loire, France
Grape variety	Pinot Noir
Product code	Y5600B
Style	Dry, medium-bodied red wine
Terroir	Limestone and clay soil rich in sea fossils dating from the Kimmeridgian era
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

SANCERRE ROUGE OR BOURGOGNE PASSETOUTGRAINS

2013 DOCTORS FLAT PINOT NOIR



Winemaker Steve Davis acquired the three-hectare Doctors Flat vineyard in 2002 after an exhaustive search for the ideal site to produce world-class Pinot Noir. Steve is something of a one-man band, whose enthusiasm for the terroir of Doctors Flat (and the Bannockburn district in general) is truly infectious – and utterly justified by the quality of his wines.

This is quite simply one of the best New World Pinots I've ever tasted. Care-free aromas of fresh summer fruit mingle with more complex, savoury notes of grilled meat and spice. The tannins are so supple you could forget them, but this wine's fresh acidity provides the framework and energy to carry all that gorgeous fruit. Drink now to 2019.

Food matches	Lamb and date tagine
Price	£37.95 per bottle
How to serve	Serve just below room temperature
Region	Central Otago, New Zealand
Grape variety	Pinot Noir
Product code	Y4361B
Style	Dry, medium-bodied red wine
Terroir	Layers of loess interspersed with gravel and sandier soils
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

VOLNAY OR SANTENAY

2015 VIÑA KOYLE DON CANDE CINSAULT



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 elegant Don Cande wines come from 50-year-old bush vines, dry-farmed in the cooler climate of the Itata Valley, much further south.

Only 1,330 cases were made of this delicious wine. It is refreshing and fruity with real depth and character. Crunchy red cherries mingle with sweet, dried cranberries while a herbal note of bay leaves lifts the bright finish. The acidity is fresh and there is a lovely energy here. Drink now to 2019.

Food matches	Tomato pasta dishes, chorizo, seared tuna
Price	£17.50 per bottle
How to serve	Serve cool to maximise aromas
Region	Itata Valley, Chile
Grape variety	Cinsault
Product code	Y5616B
Style	Dry, fruity, light-bodied red wine
Terroir	Granite soil with quartz stones
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

GARNACHA OR CARIGNAN

2015 BARBERA D'ALBA, TREDIBERRI



Created in 2008, this nine-hectare property is owned by father and son Federico and Nicola Oberto and their business partner Vladimiro Rambaldi. Some of their vineyards have been leased to other growers over the years, but they are slowly getting these sites back, with plans to increase production slowly. Full of enthusiasm, they are keen to improve year on year, with significant investment in the winery and the vineyards currently taking place.

Dark ruby in colour, this has aromas of dark cherry, dark plum and spice notes of clove, vanilla and liquorice. There is a juicy core with good acidity and integrated tannins. Approachable and wonderfully balanced. Drink now to 2018.

Food matches	Ragu, pizza, prosciutto
Price	£17.00 per bottle
How to serve	Open 15 minutes before serving at room temperature
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Y3762B
Style	Dry, medium-bodied red wine
Terroir	Limestone
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

DOLCETTO D'ALBA OR VALPOLICELLA