

Bourne Mixed Case



Victoria Reeves

ACTING WINE CLUB MANAGER

May's Bourne Mixed Case combines some deliciously approachable reds with fresh, bright whites that would be perfect for the season's first al fresco lunches. Too many people shy away from Riesling; our own-label version has just a touch of residual sugar to balance its vibrant acidity, making for one of the most refreshing wines (and a regular in my fridge). The Albariño from lush green Galicia cries out for a seafood platter. As for the reds, we've chosen three juicy styles from Italy, France and South Africa, that will work solo or alongside all sorts of food – from barbecues to midweek pasta.

2017 BERRY BROS. & RUDD MOSEL RIESLING KABINETT BY SELBACH-OSTER



This wine is made for us by the Selbachs, who have been cultivating Riesling vines in the Mosel since 1661. Today Johannes Selbach and his wife Barbara run the estate, which is now one of the leading producers in the Mittelmosel. The vineyards are located on the vertiginous, grey-blue slate soil slopes that border the river Mosel.

Orange blossom with undertones of white flowers and lemon sherbet are apparent on the nose and palate. Slate-inflected minerality brings complexity and weaves with zesty lime-juice notes. Bright, rapier-like acidity is poised alongside the subtle sweetness of this Kabinett. Drink now to 2020.

Food matches	Perfect with spicy dishes
Price	£10.95 per bottle
How to serve	Serve chilled
Region	Mosel, Germany
Grape variety	Riesling
Product code	V8028B
Style	Off-dry, light-bodied white wine
Terroir	Blue slate
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

AUSTRIAN OR NEW ZEALAND RIESLING

2018 CHARDONNAY/ROUSSANNE, DOMAINE FÉLINES JOURDAN, COTEAUX DE BÉSSILLES



Having taken over from her father, Claude Jourdan now runs this property, an impressive estate that consists of over 100 hectares near the coastal town of Sète, where the vines benefit from cooling ocean breezes.

Golden in colour, ripe peach aromas are combined with apricot, honey and camomile. White flowers and vibrant citrus notes are joined by juicy and refreshing acidity, as well as an attractive phenolic grip on the palate. Drink now to 2020.

Food matches	Oysters, shellfish or dim sum
Price	£10.95 per bottle
How to serve	Serve chilled
Region	Languedoc, France
Grape variety	Chardonnay 55%, Roussanne 25%, Sauvignon Blanc 10%, Viognier 10%
Product code	V7599B
Style	Dry, medium-bodied white wine
Terroir	Varying soil types across the different parcels, predominately limestone and clay
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

ALBARIÑO OR PICPOUL DE PINET

2018 ALBARIÑO, IGREXARIO DE SAIAR, BODEGA SUCESORES DE BENITO SANTOS



Having founded his own winery in 1979, Benito Santos played a leading role in the establishment of the Rías Baixas DO in the 1980s. The winery's vineyards are in the Salnés Valley and the vines average 30 years in age. Here, picturesque trellises raise the grapes high above the ground, minimising the risk of rot – a perennial hazard in a region far wetter than most of the UK.

Well-defined aromas of stone-fruit leap out of the glass along with hints of bitter lemon and grapefruit pith. The palate's fresh acidity and salinity complement its relatively full body. Like all the best Albariños, this has a gentle salty, mineral finish, evocative of long, seafront lunches. Drink now to 2021.

Food matches	Seafood or salty padrón peppers
Price	£13.95 per bottle
How to serve	Serve chilled
Region	Rías Baixas, Spain
Grape variety	Albariño
Product code	V8356B
Style	Dry, medium-bodied white wine
Terroir	Clay soils and an average altitude of 600 to 800 metres above sea-level
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

GODELLO, TXAKOLI OR VERDICCHIO

2017 DOMAINE DE MONTMARIN, MERLOT, CÔTES DE THONGUE



Domaine de Montmarin lies among the hills running down to the Mediterranean to the west of Cap d'Agde in the Côtes de Thongue appellation. It covers around 350 hectares, of which just over 120 are planted with vines. The owner, Philippe de Bertier, is a charming individual who, with the help of his consultant oenologist and *maitre de chai* Bertrand Waris makes exceptionally good and well-presented varietal IGP wines.

This fleshy, fruit-driven red is loaded with plummy, blackberry fruit. The palate is very juicy with more ripe blackberries and a soft but moreish finish. The tannins are very fine and the acidity is in balance with everything else, making this a very easy-drinking wine, perfect for a glass or two over lunch. Drink now to 2020.

Food matches	A plate of charcuterie or shepherd's pie
Price	£10.95 per bottle
How to serve	Serve at room temperature
Region	Languedoc, France
Grape variety	Merlot
Product code	V7121B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

CHILEAN MERLOT

2018 RIEBEEK CELLARS, KRAAL BAY



Riebeek Cellars is nestled in the Riebeek Valley against the stunning backdrop of the Kasteelberg mountains. The climate is very similar to the Mediterranean. Here, low-yielding bush vines grow at up to 300 metres above sea-level, producing wines with a lively concentration and freshness.

Vibrant and bright, this is a blend of Syrah, Cinsault and Mourvèdre with aromas of red-berry fruit and violets. The palate is bursting with crunchy briar fruit and red cherry. Fine, juicy tannins and refreshing acidity make this wine the perfect apéritif, but it also pairs beautifully with food. Drink now to 2020.

Food matches	Try this with charcuterie, cheese or a South African braai
Price	£10.25 per bottle
How to serve	Serve at room temperature
Region	Swartland, South Africa
Grape variety	Syrah 48%, Cinsault 40%, Mourvèdre 8%
Product code	V7323B
Style	Dry, medium-bodied red wine
Terroir	Gravel and shale on the slopes of the Kasteelberg mountains
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: CHILEAN CINSULT

2017 BELLA ALBA, MONTEPULCIANO D'ABRUZZO, CITRA VINI



Citra Vini is a consortium of nine co-operatives spread between the Majella and Gran Sasso mountains, and the Adriatic Sea. Founded in 1973, the company aims to work with local grape varieties, sourced from the finest plots in the Terre di Chieti appellation, seeking out individual *terroirs* and the best microclimates. Production is relatively small, its purpose firmly to produce wines of indisputable quality.

This is an inviting wine, both perfumed and elegant, silky and suave. Perfectly ripe Montepulciano d'Abruzzo grapes from the region's gentle slopes offer inviting cherry and plum flavours. On the palate, the wine is enticing and voluptuous, delivering a tender mouth-feel with a juicy, lingering finish. Drink now or to 2020.

Food matches	Ragù pasta and mature cheese
Price	£11.00 per bottle
How to serve	Serve at room temperature
Region	Abruzzo, Italy
Grape variety	Montepulciano d'Abruzzo
Product code	V4209B
Style	Dry, medium-bodied red wine
Terroir	Optimum exposure, primarily clay soils rich in organic materials
Buyer	Matt Smith

Tasting notes

If you like this, you might like: MERLOT BLENDS, ROSSO DI MONTALCINO OR CHIANTI CLASSIC