

Napoleon Mixed Case



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July's Napoleon Mixed Case is perfectly suited to summer drinking. We've chosen three bright, fresh whites. A deliciously vibrant white Burgundy and food-friendly Grüner Veltliner is joined by a Napa Sauvignon Blanc – you may think this is firmly Cabernet country, but Frog's Leap's example is deliciously zesty, with a bit more weight thanks to the area's warmer climate. As for the reds, you'll find a lighter style of Cabernet Franc from the Loire that can be drunk slightly cooler. Les Vignes Oubliées – an old-vine Rhône blend from the Languedoc – is a go-to for barbecue season, while Château le Pape makes a juicy style of Claret that is ideal for an al fresco feast.

2017 BOURGOGNE HAUTES CÔTES DE BEAUNE BLANC, DOMAINE ROLLIN PÈRE & FILS



Perhaps because of its location in the sleepy village of Pernand-Vergelesses or the Rollin family's modesty, this *domaine* continues to fly under the radar. The reins are gradually passing from Rémi Rollin to his son Simon, but the winemaking style remains hands-off, with the emphasis on high-quality fruit, picked in good time to ensure freshness, and vinified with minimal *bâtonnage* and discreet use of oak.

Rémi describes this as “dynamic” wine, and certainly its acidity and zesty lemon character provide a sense of energy. Most (80%) of the blend is raised in 400-litre oak barrels (none of them new), to add a touch of weight to the palate. The long, salty finish is something of a trademark for Domaine Rollin. Drink now to 2023.

Food matches	Try it with barbecued or pan-fried scallops
Price	£22.50 per bottle
How to serve	Chilled to around 12°C – not so cold as to dull its complexity
Region	Burgundy, France
Grape variety	Chardonnay
Product code	V8681B
Style	Dry, medium-bodied white wine
Terroir	Slopes of limestone and marl
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like: ST VÉRAN

2017 GRÜNER VELTLINER, HEFEABZUG, NIKOLAIHOF



Nikolaihof dates back almost 2,000 years to Roman times, making it Austria's oldest wine estate. Today the estate is entirely biodynamic, with approximately 20 hectares of vines. Grüner Veltliner has become something of a “cult” variety with its natural acidity and restrained, understated fruit profile making it the ideal partner for food.

This is classic Federspiel in structure and form. “Hefeabzug” means bottled off its lees, referencing the extended lees ageing this wine has seen – imparting delicate yeasty aromas, as well as adding texture and complexity across the palate. Stony minerality is complemented by ripe orchard fruit and chamomile notes. Its modest alcohol enhances the perception of freshness. Ready to drink now.

Food matches	A wonderful apéritif or lunchtime wine
Price	£24.50 per bottle
How to serve	Chilled
Region	Wachau, Austria
Grape variety	Grüner Veltliner
Product code	V6388B
Style	Dry, medium-full bodied white wine
Terroir	Sandy loess layer
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: MOSEL RIESLING

2017 FROG'S LEAP, SAUVIGNON BLANC, NAPA VALLEY



Frog's Leap, in the heart of Rutherford Napa was established in the early 1980s by legendary winemaker John Williams. He was an advocate of dry farming and sustainability in Napa long before it was cool and trendy, and – as a result – his vineyards and wines have been reaping the rewards of this attention to detail for many years.

Lemon in colour, with gold hints, the nose offers aromas of grapefruit, melon, citrus and hints of thyme. The palate has energy combined with zesty acidity, with a weight that you would expect from a warm climate origin. With the alcohol and fruit in perfect balance, this is excellent as an apéritif or with food. Drink now to 2021.

Food matches	Asparagus, soft goats' cheese or mushroom risotto
Price	£26.00 per bottle
How to serve	Serve chilled
Region	California, USA
Grape variety	Sauvignon Blanc
Product code	V4127B
Style	Dry, medium-bodied white wine
Terroir	Rutherford Bench soils of gravel, loam and sand
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: SOUTH AFRICAN, CHILEAN OR AUSTRALIAN SAUVIGNON BLANC

2014 CHÂTEAU LE PAPE, PESSAC-LÉOGNAN



The Wilmers family – who also own the esteemed Château Haut-Bailly – purchased Château Le Pape in 2012, and have since invested considerably in the property's development. The nine hectares of vineyards surrounding the estate are planted exclusively to red grapes, producing wines that punch well above their price-point, a bright and generous style of Pessac.

This juicy red is full of berry fruit and a hint of cherry due to the high percentage of Merlot in the blend. The gentle oak ageing brings a smoky note to the palate, with a lick of spice and a hint of classic pencil lead. Drink now to 2024.

Food matches	A Sunday roast, whether pork, lamb or beef
Price	£24.95 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 75%, Cabernet Sauvignon 25%
Product code	V7317B
Style	Dry, medium-bodied red wine
Terroir	Clay and gravel soils
Buyer	Oliver Barton

Tasting notes

If you like this, you might like: LEFT BANK BORDEAUX

2015 BOURGUEIL, LES RACINES, FRÉDÉRIC MABILEAU



The Mabileau family has been making wine since 1620, but Frédéric and his wife Nathalie are looking to the future. They are currently renovating their winery in the village of St Nicolas de Bourgueil. As if that wasn't enough, they're converting a proportion of their vineyards – including Les Racines, which is certified organic – to biodynamics.

Pale ruby in colour, this Cabernet Franc displays varietal aromas of red cherry and raspberry alongside a subtle leafiness on the nose. On the palate, the concentration of these red fruit flavours really comes through, joined by sweet red pepper, and all perfectly balanced by fresh acidity and gravelly minerality. Drink now to 2020.

Food matches	Beef carpaccio
Price	£20.50 per bottle
How to serve	Serve just below room temperature; no need to decant
Region	Loire, France
Grape variety	Cabernet Franc
Product code	V6147B
Style	Dry, medium-bodied red wine
Terroir	Clay, becoming increasingly gravelly closer to the Loire
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like: BEAUJOLAIS FROM CRUS SUCH AS FLEURIE OR MORGON

2017 LES VIGNES OUBLIÉES, TERRASSES DU LARZAC



The 2009 vintage was winemaker Jean-Baptiste Granier's first from this incredibly exciting *domaine*. Although he only owns two hectares himself, he sources fruit from vineyards that the local co-op deems unprofitable due to their exceptionally low yields. The average vine age is 70 years. Jean-Baptiste is in his early 30s and is keen to make his mark on the region; something he is rapidly doing with his wines of great expression, finesse – and incredible value.

Deep ruby in colour with purple tints, the nose offers attractive sweet and savoury spice with a mixture of red cherries, plums and violet perfume. The juicy, generous core is full of notes of liquorice, black olive and garrigue. Lively acidity is in balance with the firm, powdery tannins, building to a long, generous finish. Drink now to 2025.

Food matches	Kebabs, burgers and other grilled meat dishes
Price	£18.95 per bottle
How to serve	Serve at room temperature
Region	Languedoc, France
Grape variety	Grenache 60%, Syrah 20%, Carignan 20%
Product code	V7653B
Style	Dry, full-bodied red wine
Terroir	Sandstone and schist
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: OTHER SOUTHERN FRENCH AND RHÔNE REDS