

Napoleon Red Case



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ACTING WINE CLUB MANAGER

July's Napoleon Red Case is perfectly suited to summer drinking, combining a pair of lighter fresher styles with bolder reds that will make good partners for the barbecue. At the lighter end of the spectrum, we've chosen a bright red-berried Barbera and a red Burgundy. The latter, made by Ben Leroux for our own-label range, is worth decanting to make the most of its complex aromas. Richer reds include a classic Claret from the cool 2014 vintage and a bold Bobal – possibly a grape you've never tried before – from Valencia. We've also included two New World Syrahs – these elegant examples are both clearly Rhône inspired and will make for an interesting comparison if you can justify opening them both at once.

2016 FRANKLAND ESTATE, SHIRAZ



Frankland Estate is located 250 kilometres east of Margaret River in Australia's most isolated wine region: Frankland River. This family-run estate was founded in 1988 with sustainability and organic viticulture at the heart of its philosophy. In addition, all their vines are dry farmed, allowing a distinct expression of the region's cool climate and vintage variation.

This is a cool-climate Shiraz with aromas of black pepper, dried herbs and damson. Alongside this fresh, scented spice there is a plush, ripe fruit character from the 5% Malbec. There is a hint of toastiness from 18 months in French oak, supported by fine tannins and engaging, fresh acidity. Drink now to 2022.

Food matches	Sunday roasts, hard cheeses or Mediterranean dishes
Price	£17.95 per bottle
How to serve	No need to decant
Region	Frankland River, Australia
Grape variety	Shiraz 90%, Malbec 5%, Marsanne 3% and Viognier 2%
Product code	V4038B
Style	Dry medium-bodied red wine
Terroir	Unique ironstone soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: NORTHERN RHÔNE REDS

2014 CHÂTEAU TEYSSIER, MONTAGNE-ST EMILION



Château Teyssier is located in the tiny appellation of Montagne-St Emilion. The vineyards date back to the 15th century and surround a charming 18th century château. It was falling into disrepair until the 1990s, when the current owners took over and started rebuilding, upgrading the winery to the very highest standards.

The 2014 vintage was quite a cool year for red Bordeaux and, true to the vintage, this *cuvée* is defined by freshness and elegance, rather than power and tannin. There is plenty of bramble fruit on that palate and the long finish shows charm and poise. Drink now to 2022.

Food matches	Hearty red meat dishes or hard cheeses
Price	£18.50 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot
Product code	V7485B
Style	Dry, medium-bodied red wine
Terroir	Clay and limestone soils
Buyer	Oliver Barton

Tasting notes

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

2017 BERRY BROS. & RUDD BOURGOGNE CÔTE D'OR PINOT NOIR BY BENJAMIN LEROUX



Benjamin established his négociant business in Beaune in 2007, having previously made the wines at the venerable Domaine du Comte Armand. He makes a huge range of wines – often in tiny volumes – typically characterised by their purity of fruit and subtle influence of oak. As well as our Bourgogne Côte d'Or, Ben is responsible for our superb own-label Nuits-St Georges.

We're thrilled to have collaborated with Ben to produce our new Bourgogne Côte d'Or Pinot Noir. From grapes grown on old vines in Chorey-lès-Beaune, it is charming yet complex, with floral aromas and lashings of red fruit segueing into earthy, savoury notes on the palate. It's drinking well now, but this will develop gracefully in bottle. Drink now to 2023.

Food matches	Roast meat (white or red) or game
Price	£23.50 per bottle
How to serve	Decant shortly before serving
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	V5549B
Style	Dry, medium-bodied red wine
Terroir	Limestone and marl, with stony subsoil
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

BOURGOGNE ROUGE OR CÔTE DE BEAUNE ROUGE

2016 BARBERA D'ALBA, CASCINA FONTANA



Sixth-generation Mario Fontana – along with his mother Elda, wife Luisa and their two boys Edoardo and Vasco – created Cascina Fontana in 1995. The family farms just four hectares across Barolo. They are based in the hamlet of Perno, but they own parcels in Castiglione Falletto, Sinio and La Morra. Mario tends the vines as sensitively as possible, makes the wine and, when necessary, also delivers it in his blue van.

The 2016 Barbera shows incredible intensity of fruit, while retaining great freshness and energy. Raspberry ripple, black and red cherry fruit give way to a succulent blueberry-filled palate with delicate freshness. Drink now to 2025.

Food matches	Cured meat platters, roasts
Price	£23.70 per bottle
How to serve	Serve cool at 14 to 16°C
Region	Piedmont, Italy
Grape variety	Barbera
Product code	V4456B
Style	Dry, medium-body red wine
Terroir	Southwest-facing site with clay, sandstone and marl
Buyer	Matt Smith

Tasting notes

If you like this, you might like: DOLCETTO, BEAUJOLAIS OR

LOIRE REDS

2016 FINCA TERRERAZO, BODEGA MUSTIGUILLO, EL TERRERAZO



From the highlands of Valencia, at more than 2,500 feet altitude lies the Mustigullo winery, which has been championing the renaissance for the indigenous Bobal grape since its creation in 1990. They also use another obscure indigenous white grape, Merseguera, for their white wines as well as producing their own olive oil. Everything is farmed organically.

This elegant wine showcases the effects of only a small amount of oak ageing on the Bobal grape. The nose shows smoke and lifted floral and granitic aromas which perfectly frame the ripe cranberry fruit character. On the palate, the tannins are fine but deceptively grippy, making this a great food wine. Drink now to 2026.

Food matches	Venison burgers, cured jamón or Manchego
Price	£25.95 per bottle
How to serve	Decant a couple of hours before serving at room temperature
Region	Valencia, Spain
Grape variety	Bobal
Product code	V7923B
Style	Dry, full-bodied red wine
Terroir	Dolomite limestone soils at 800 metres above the Mediterranean
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: MONASTRELL, NORTHERN RHÔNE SYRAH OR BLAUFRÄNKISCH

2016 QUPÉ, SAWYER LINDQUIST SYRAH, EDNA VALLEY



Bob Lindquist is one of the pioneers of Rhône varieties in California. He started his winery, located in the Bien Nacido vineyard, in the 1980s. Qupé refers to the native Californian poppy and state flower. Bob has travelled extensively to various wine regions and has perfected his craft over the years. His wines are incredibly refined and will often age beautifully in bottle.

Ruby in colour, paler at the rim, the nose has pepper spice mingled with dark red berry fruit – cherries, raspberries and cranberries. There are layers of complexity, with liquorice and cedar spice combined with a floral lift of violets and dried berry fruits. The palate has a juicy but tightly wound core, full of freshness and energy. The tannins are well integrated with a ripe but firm character to them. Drink now to 2027.

Food matches	Lamb or beef burgers
Price	£26.95 per bottle
How to serve	Serve at room temperature
Region	California, USA
Grape variety	Syrah
Product code	V7574B
Style	Dry, full-bodied red wine
Terroir	Sand, clay and Obispo formation mudstone with Monterey shale
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: SOUTH AFRICAN SHIRAZ