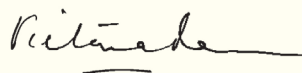


Napoleon Red Case

Victoria Reeves

ACTING WINE CLUB MANAGER




This month's case offers a balance of lighter and richer styles, classics and something a little more unusual. A top-class Cru Beaujolais, reassuringly traditional Claret and a rewarding savoury blend from St Chinian in the Languedoc represent the classic camp. As for something a little different, we've chosen a juicy – yet far from “light” – Dolcetto from the hills of the Langhe; Uwe Schiefer's Blaufränkisch – an Austrian grape that may be new to you; and a very serious Stellenbosch Syrah. The latter is further proof of the exciting wines coming out of South Africa today and perfect fodder for a braai, should the weather be warm enough.

2017 DOLCETTO D'ALBA, CASCINA FONTANA, PIEMONTE



Sixth-generation Mario Fontana – along with his mother Elda, wife Luisa and their two boys Edoardo and Vasco – created Cascina Fontana, a tiny four-hectare jewel of a Barolo estate, in 1995. Mario's winemaking philosophy is highly traditional, based on the ways learnt from his grandfather.

This is from a single vineyard located in the village of Sinio, where the soils are a mixture of clay and marne. Mario uses a hands-off approach and does not filter his wines. Ruby red with purple reflections in the glass, this Dolcetto offers a generous bouquet of wild fruit, plum and a hint of dark chocolate. It's direct and mineral on the palate, combining quaffable juiciness and poise. Traditionally, Dolcetto is known as the “everyday” drink at the winegrower's table in the Langhe. Drink now to 2024.

Food matches	Anchovies in garlic sauce, mushroom and sausage ragù pasta or veal dishes
Price	£18.00 per bottle
How to serve	Serve at room temperature; decant to remove any sediment
Region	Piedmont, Italy
Grape variety	Dolcetto
Product code	V4455B
Style	Dry, medium-bodied red wine
Terroir	Clay and marne soils
Buyer	Matt Smith
Tasting notes	

If you like this, you might like: TEMPRANILLO OR CÔTES DU RHÔNE

2015 CH. CISSAC, HAUT-MÉDOC



Ch. Cissac has a history stretching back to 1769. Located in the northern-most Haut-Médoc appellation, the property and appellation share a similar climate to that enjoyed by the Médoc; maritime, with the Gironde estuary and the Bay of Biscay combining to act as a climate regulator, while the coastal pine forests shelter the vines from the westerly and north-westerly winds.

A favourite amongst customers and staff alike at Berry Bros. & Rudd, Ch. Cissac delivers great sophistication at “everyday” prices. From the flashy 2015 vintage, this red is packed full of dark ripe fruit, backed up by plenty of spice and wood smoke. The tannins are firm but ripe, making it approachable now; but it will mature well if left in the cellar for a few years. Drink now to 2025.

Food matches	Roast beef (côte de boeuf if you are feeling decadent!)
Price	£19.95 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 75%, Merlot 20% and Petit Verdot 5%
Product code	V6386B
Style	Dry, medium-bodied red wine
Terroir	Gravel and sandy soils
Buyer	Oliver Barton
Tasting notes	

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

2017 CRAVEN, THE FIRS SYRAH



A chance meeting between an Aussie and a South African has eventually turned into Craven Wines. Back in 2011, Mick and Jeanine Craven moved to Stellenbosch, a region they believe has an amazing array of sites and *terroir*. They prefer to keep all aspects of production as simple as possible – managing to find a way to be hands off, while being very hands on.

From a slightly warmer, inland site, this Syrah offers ripe dark fruit. It exudes bramble and briar notes with classic pepper spice. The tannins are fine and well-crafted, the acidity fresh. Iodine and sweet blackberries drive the precise finish. Not your usual Stellenbosch Syrah, it is far more elegant and restrained. Drink now to 2022.

Food matches	Slow-cooked leg of lamb
Price	£22.75 per bottle
How to serve	Serve at room temperature; will benefit from decanting
Region	Stellenbosch, South Africa
Grape variety	Syrah
Product code	V5008B
Style	Dry, medium-full bodied red wine
Terroir	Clay-rich soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

AUSTRALIAN SHIRAZ OR RHÔNE REDS

2017 MORGON, CORCELETTE, DOMAINE LOUIS-CLAUDE DESVIGNES



Having recently taken over from their father, brother and sister team Louis-Benoît and Claude-Emmanuelle Desvignes are making some of the most exciting wines in the village of Morgon, one of the top *crus* of Beaujolais. They make wines without using any oak, allowing the grapes and soil to express themselves.

Medium ruby in colour with vibrant purple highlights, the nose offers lifted, floral top notes and fresh raspberry fruit, while the palate is juicy, crunchy and energetic. There is a gentle sweetness to the red cherry fruit which marries seamlessly with the fine and chalky tannins. Drink now to 2024.

Food matches	Try with a beetroot and goats' cheese salad
Price	£19.95 per bottle
How to serve	Try serving this lightly chilled
Region	Beaujolais, France
Grape variety	Gamay
Product code	V5237B
Style	Dry, unoaked, medium-bodied red wine
Terroir	Sandy pink granite soil on a south-east facing slope
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

OTHER MORGON, MOULIN-À-VENT OR CÔTE DE BROUILLY

2015 BLAUFRÄNKISCH, VOM BLAUEN, UWE SCHIEFER, EISENBERG



The Südburgenland is Austria's smallest wine region on the border of Hungary. In the 1990s, Uwe Schiefer started piecing together his estate. While others were put off by the steep, schistous hillsides of Eisenberg he saw potential. It's now widely regarded as the best site in the region.

The wine's black cherry and dark mineral notes on the nose are woven with fine-grained tannins and a backbone of good acidity. The fruit is rich yet refined with subtle aromas of fennel and black olive. This is a wine of superb length and complexity that is wonderful now, but will also reward cellaring. Drink now to 2025.

Food matches	Goulash, meatballs or mushroom risotto
Price	£28.50 per bottle
How to serve	Serve cool at 14 to 16°C
Region	Burgenland, Austria
Grape variety	Blaufränkisch
Product code	V7928B
Style	Dry, medium-bodied red wine
Terroir	Iron-rich clay, slate and quartz
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: ZWEIGELT

2016 MAS CHAMPART, CLOS DE LA SIMONETTE, ST CHINIAN



Wife and husband duo Isabelle and Matthieu Champart are based in the small appellation of St Chinian. Winemaker Isabelle and viticulturalist Matthieu both have a calm and thoughtful approach to life, which translates beautifully in their wines.

Deep ruby in colour, this has dark red and black berry aromas of cherries, plums and blackcurrants. The palate is concentrated, with complex savoury layers of rosemary, fennel, liquorice and black olive. The tannins are firm and chewy, continuing on the finish, supported carefully by savoury spice. Drink now to 2025.

Food matches	Beef stew, paella or lamb shank
Price	£27.95 per bottle
How to serve	Decant 30 minutes before drinking
Region	Languedoc, France
Grape variety	Mouvèdre 65%, Grenache 20%, Carignan 15%
Product code	V8471B
Style	Dry, medium- to full-bodied red wine
Terroir	Limestone and clay
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: GIGONDAS OR VACQUEYRAS