

## Luxury Club

THE NOVEMBER 2016 SELECTION



£13.95 x 2

### Domaine Modat Mod'Amour 2015, Roussillon - France

We first offered the Modat wines in late 2012 and the reds sold out in a couple of months such was their popularity with discerning customers. The Petit Mod'Amour is a play on words on "le Petit Mot D'amour" meaning Little Word of Love. The wine also shows a similar intriguing subtlety. It is a blend of Carignan (65%) and Syrah (35%). The fruit is hand-picked before being gently destemmed at the sorting table. After fermentation, it is aged in stainless steel tanks. The finished product is a round, fruity, slightly spicy wine with lovely freshness. It's great on its own or as a culinary companion for red meats or charcuterie. Decanting about an hour beforehand will enhance the wine's fulsome charms.

"Lifted floral aromas that are uncompromising but attractive. It has a meaty, gutsy palate with a harmonious tannic streak and hints of minerality. 15.75 pts, Decanter Roussillon reds panel tasting, Feb 2015).

**Serving temp:** room temp. 16-18°C

**Suggested food match:** slow-cooked lamb with coriander



£13.99 x 2

### Rustenberg John X Merriman 2013, Stellenbosch - South Africa

John X is a blend of traditional Bordeaux varieties: Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc and Malbec with Cabernet Sauvignon and Merlot the dominant partnership. As well as being one of the most convincing new world Bordeaux blends, it typifies the Rustenberg terroir with plum and cigar-box aromatics introducing a multi-layered palate with an elegant tannin structure. It has good ageing potential, if cellared correctly and will give pleasure for 10 to 15 years from vintage. Its pedigree is exemplified by the 93 point score awarded to the 2011 vintage by Neal Martin of Robert Parker's Wine Advocate. Tim Atkin awarded this wine an impressive score of 93 points in his annual South African report from 2015. Decanter Magazine also included Rustenberg John X in its 'Best buys under £20' round up of 2015.

**Serving temp:** well chilled 10°C

**Suggested food match:** fried fish such as whitebait fritters



£13.75 x 2

### Massaya Le Colombier Red 2012, Beqaa Valley - Lebanon

Massaya Classic Red, or 'Le Colombier' Red as it has been recently renamed, is a wine of instant gratification, an easy going wine for all occasions. It has a strawberry hue with cherry reflections and an aromatic nose reminiscent of raspberries and other summer fruits. The aromas are spicy and subtle. It is both generous, light, round and easy to approach. Supple in the mouth, it possesses good length with a fresh and fruit driven finish. Mingles ripe red berries with spicy, savoury, leathery hints. Soft and mellow, it shines with sweet-tasting meat tajines or duck with a fruity sauce. (Susy Atkins, Daily Telegraph, 19 Jan 2013).

**Serving temp:** room temp. 16-18°C

**Suggested food match:** try Susy's recommendation above



£11.50 x 2

### Finca Sopenia Reserve Malbec 2014, Tupungato - Argentina

Grown at high altitude in the Andes mountains, the Malbec grapes are hand harvested before being submitted to a strict selection process. Aged in French oak barrels for ten to twelve months, the wine is a deep red colour with violet hues. Complex aromas of plums, ripe cherries and violets are embellished by hints of dried fruits and minty nuances. Smooth, powerful and ultimately massively satisfying. This wine is a consistent high scorer in independent tastings and competitions, and a consistent favourite in the JN store. A wonderful wine to complement a fine steak.

The 2014 Sopenia Malbec is sourced from their estate vineyards in Gualtallary, Tupungato, in the Uco Valley. The nose shows red berries and some spices with good ripeness. The palate is fresh, medium-bodied, has fine tannins and good acidity. 88 Points. (Luis Gutierrez, erobertparker.com, Aug 2015.)

**Serving temp:** room temp. 16-18°C



**Suggested food match:** best with steak



£12.50 x 2

## Cantos de Valpiedra 2013, Rioja - Spain

Cantos de Valpiedra is the baby brother of Finca Valpiedra, the only Rioja to feature among the Grandes Pagos de Espana (Great Estates of Spain). After fermentation in stainless steel, temperature-controlled vats, Cantos spends 12 months ageing in French and American oak barriques. The wine is highly aromatic with black fruit and ripe sloe notes and a touch of salty minerality that, together with the vanilla, spice and tobacco notes from the barrel ageing, give great character to this wine. It is a supple, fresh wine, rich in strawberry and apple pie flavours, with soft oak and tangy acidity on the finish. 'This impressive single estate, located on three terraces above the Ebro River, has made a second wine since 2005. It's a pure Tempranillo sourced mostly from younger parcels, but is still very stylish, with bright acidity and crunchy berry fruit complemented by oak. 91 points' Tim Atkin MW.



-  **Serving temp:** room temperature 16-18°C
-  **Suggested food match:** chorizo and rabbit paella

£14.50 x 2

## Scriani Valpolicella Ripasso 2014, Veneto - Italy

Valpolicella has always been famous for its wines, which have been well-known and appreciated ever since the Roman period for their fragrance and personality, and its name makes one think of the various nuances of its beautiful hilly landscape, with its soft and sumptuous lines.

This Ripasso wine is made by the traditional method, involving the refermentation on the skins of the grapes to acquire even more intense scents, colours and body. Grape varieties included in the blend are Corvina 60%, Corvinone 20%, Rondinella 10%, Molinara 7% and Oseleta 3%. Grapes are harvested manually in early October and after fermentation the wine is aged in oak barrels of about 26 hectolitres for 18-20 months, followed by a further 6 months in bottle. The wine is an intense ruby red with aromas of red berries, cherries and plums. On the palate, it is rich and complex. It combines beautifully with savoury dishes, mixed grilled meats, roasts and cheeses.

-  **Serving temp:** room temp. 18°C, would benefit from decanting
-  **Suggested food match:** porcini mushroom risotto or braised veal shank with herbs

Total case price: £160.38  
Club discount: £20.38  
Club case price: £140.00

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