

## Luxury Club

THE NOVEMBER 2016 SELECTION



£11.99 x 1

### JN Sparkling Saumur NV, Loire Valley - France

Made especially for us at JN by Bouvet-Ladubay, the second oldest producer of sparkling wine in Saumur. The company works with over 120 local growers, who produce grapes with the guidance of Bouvet-Ladubay oenologists. The wine is crafted in Ladubay's high-tec winery in St-Hilaire-St-Florent. A high proportion of Chenin Blanc lends this sparkler a lovely richness and lots of ripe apple and white floral flavours with a hint of honey - yum.

 **Serving temp:** well chilled - 10°C

 **Suggested food match:** perfect match for any party nibbles or on its own



£11.99 x 2

### Dominio de Tares Godello La Sonrisa 2015, Bierzo - Spain

This is the newest white wine in the portfolio of new wave Bierzo winery, Dominio de Tares. The grape is Godello, one of the oldest varieties in Spain, and certainly one of the most popular/fashionable Spanish white grapes, triumphing among younger consumers for its personality, authenticity and differentiation. La Sonrisa, or 'The Smile', is a wine that's primary purpose is to be enjoyed with friends, food and ultimately put a smile on the face of the person drinking it. La Sonrisa 2015 shines brightly with all the most characteristic aromas of the variety Godello, jubilant youthful aromas of citrus, green apple and stone fruit. The palate is refreshing with brisk acidity, moderate alcohol, soft texture and long refreshing finish.

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** baked salted cod in tomato sauce



£14.50 x 1

### Domaine Bott Geyl Riesling Les Elements 2014, Alsace - France

A superb Riesling from one of the top biodynamic estates in Alsace - racy and mineral with pure acidity and a fine crystalline background of citrus and flowers. Apricot and peach flavours are underlined with beautifully taut acidity giving a freshness to the wine. 'Vivid straw colour. A bouquet of flowers on the nose. Bright and juicy on the palate with the fine acidity of citrus fruits. Ginger, peach and tangerine shining on the persistent finish. 90 points' Robert Parker Jnr.

 **Serving temp:** well chilled - 10°C

 **Suggested food match:** fragrant, mildly spiced curries



£13.50 x 2

### Domaine Manciat Poncet Macon Charnay 2014, Burgundy - France

Domaine Manciat-Poncet is a result of the merger of two family-owned estates: the Manciats in Charnay-lès-Mâcon and the Poncet family in Vergisson, in the appellation of Pouilly-Fuissé. The vines are all aged between 40 and 60 years and the wines display lovely floral notes. A perennial favourite from this fine producer, this wine is fermented and aged 100% in stainless steel tanks to preserve all of the zesty fruit and mineral qualities that fine Mâcon should exhibit. The Chardonnay fruit for this wine comes from the Manciats' vineyards in and around the village of Charnay. 100% hand-harvested grapes (a rarity in the region) and attention to detail at every level make this one of the purist, most satisfying white burgundies in its class. The nose is of ripe green apples with just a hint of citrus. Not muddled by oak that would overpower the delicate fruit, it shows crisp acidity and good mineral punch in the middle while finishing plump and long. A great value in Chardonnay!

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** roast chicken and mushroom sauce



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£13.95 x 1

## 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 temperature 16-18°C

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

£13.50 x 2

## Bodegas Paco Garcia Crianza 2013, Rioja - Spain

Bodegas Paco Garcia is a newly established winery in Rioja. Respect for tradition is paramount, allied to a reliance on meticulous winemaking and use of state-of-the-art winemaking technology. The Crianza spends 12 months in French oak barrels. It is a modern style of Rioja - fruity, with a touch of oak just to give it roundness and volume on the palate. It is a deep red colour with an aromatic, fruity nose with hints of figs and a suggestion of caramel. On the palate, it is velvety with very good acidity and perfect balance. Flavour nuances of blackberry, coconut and flowers build up to a long and persistent finish.

 **Serving temp:** room temp. 16-18°C

 **Suggested food match:** Shepard's pie or rabbit and chorizo paella

Total case price: £160.15

Club discount: £20.15

Club case price: £140.00

£13.75 x 1

## 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

£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:** room temp. 16-18°C

 **Suggested food match:** classic roast beef



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