

Luxury Club

THE FEBRUARY 2017 SELECTION



£12.75 x 2

Pike & Joyce Pinot Noir 2013, Adelaide Hills - Australian

Pike & Joyce represents the coming together of two families to form a partnership in wine. The Pike family, long established in winemaking, viticulture and brewing, and the Joyce family, long time horticulturists, banded together in 1997 to develop a new joint venture vineyard at Lenswood, in the Adelaide Hills wine region of South Australia. Only varieties totally suited to the cool climate of this region have been planted on the former apple, pear and cherry orchard site, including Sauvignon Blanc, Chardonnay, Pinot Gris and Pinot Noir.

Medium red in colour with aromas of very attractive bright red and dark fruits with subtle hints of toasty oak and a slight touch of damp earth. The palate is elegant and has nice concentration of bright strawberry/cherry fruit displaying a sappy freshness fine tannins that makes it very appealing.

Serving temp: room temp. 16°C

Suggested food match: sticky Asian-style ribs



£16.75 x 2

Domaine Agnes Paquet Bourgogne Pinot Noir 2015, Burgundy - France

"Agnes' domaine is located in the Hautes Cotes de Beaune her family having farmed vineyards in Auxey-Duresses since the 1950s. Her 8 hectares of vineyard eschew chemical fertilizer. Manual harvesting grapes are sorted on the vine and then on the truck equipped with a sorting table. 100% destemming. 14 days fermentation preceded by 5 days of maceration at 12°C/14°C to extract the colour and fruit. 100% in vats (aging takes place over 10 months no new casks). The idea is to create a crisp fruity wine that is delicious to drink when young. This wine is a perfect demonstration of why Burgundian wines are the epitome of elegance."

89 Points (Luis Gutierrez, erobertparker.com, April 2016)

Serving temp: room temp. 16°C

Suggested food match: seared duck breast & port sauce



£12.99 x 2

Chateau Macquin 2013, Bordeaux - France

Less than 200 hectares, the appellation Saint Georges-Saint Emilion is the smallest appellation close to the famous Saint Emilion appellation. Chateau Macquin was created by Albert Macquin, first agronomic engineer to plant again after the phylloxera vine disease of the late 19th century. It is a 31hectare vineyard, mainly Merlot planted, giving strong, generous wines; a good-quality, affordable alternative to its renowned neighbour of Saint Emilion wines.

Garnet-red color. Intense nose with ripe red fruits lightly woody. In the mouth, fresh and rich, mellowed tannins with great intensity.

Serving temp: room temp. 16-18°C

Suggested food match: hearty Shepard's pie



£14.50 x 2

Jesus Romero Rubus Quercus 2015, Turuel - Spain

Another new wine from the Bodega Jesus Romero and the big brother to the delightful Jesus Romero Rubus. This wine is made in even smaller quantities roughly 300 cases this year and is a richer more brooding prospect. Built upon a blend of Garnacha and Syrah the wine has increased complexity and structure due to ageing in French oak for 5 months. Medium to full bodied red and black fruit mingle with supple tannin and a brisk lick of acidity make it a beautiful partner to autumnal stews and casseroles. The name 'Quercus' refers to the species of oak tree that is native to most of Europe and indeed the type of oak in which this wine rests for the months before release

Serving temp: room temp. 16-18°C

Suggested food match: roast lamb



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

(UK) 028 4483 0091
 (ROI) LO-CALL 1890 667799
 SHOP@JNWINE.COM



JNWINE.COM

£12.50 x 2

Domaine Rochette Brouilly Pisse Vieille 2014, Burgundy - France

Pike & Joyce represents the coming together of two families to form a partnership in wine. The Pike family, long established in winemaking, viticulture and brewing, and the Joyce family, long time horticulturists, banded together in 1997 to develop a new joint venture vineyard at Lenswood, in the Adelaide Hills wine region of South Australia. Both families have been at the forefront of their respective fields for over 100 years. Only varieties totally suited to the cool climate of this region have been planted on the former apple, pear and cherry orchard site, including Sauvignon Blanc, Chardonnay, Pinot Gris and Pinot Noir.

This Pinot Noir 'Rapide' is medium red in colour with aromas of very attractive bright red and dark fruits with subtle hints of toasty oak and a slight touch of damp earth. The palate is elegant and has nice concentration of bright strawberry/cherry fruit displaying a sappy freshness fine tannins.

-  **Serving temp:** room temperature 16-18°C
-  **Suggested food match:** Try it with Asian style bbq pork ribs.



£14.95 x 2

Bodegas Carmelo Rodero 9 Meses 2014, Ribera del Duero - Spain

Ribera del Duero is a Denomination of Origin located on the northern plateau, bathed by the waters of the River Duero, where they produce delicious and recognised red wines with great complexity.

Coming from a family of wine growers in the coastal village of Pedrosa de Duero, Burgos, Carmelo Rodero belongs to the fourth generation of winemakers.

This wine is made from 100% Tinta del País (Tempranillo) from 20-year-old vines. After fermentation, the wine is aged for 9 months, mostly in French oak (with a small proportion in American oak) before spending a further 3 months (at least) in bottle before release. It is an attractive bright cherry colour with intense floral aromas combined with wild red fruit and hints of vanilla. The round, elegant mouthfeel leads on to a lingering finish.

-  **Serving temp:** room temp. 16-18°C, would benefit from
-  decanting
- Suggested food match:** roast lamb dishes

Total case price: £171.28

Club discount: £21.28

Club case price: £150.00



Don't forget to like us on Facebook and follow us on Twitter for all our latest news and offers

*Thank you for your continued
subscription to The JN Wine Club*



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

 (UK) 028 4483 0091
 (ROI) LO-CALL 1890 667799
 SHOP@JNWINE.COM

JNWINE.COM