



£12.99 x 2

Chateau de la Negly La Brise Marine Blanc 2015, Languedoc - France

The stunning Château de la Négly is located 20 kilometres from Narbonne in the heart of the La Clape Mountains. Until the Gallo Roman period it was in fact an island and its clay/silt terroir and proximity to the sea results in distinctive and delicious styles of wine. A 70/30 blend of Bourboulenc and Roussanne, this is a fresh and highly aromatic white wine with notes of peach, mango and almonds on the nose. The palate is powerful but lean with a delicious seam of minerality running through it. An exotic, crisp wine which would be a great match for all manner of sea food dishes. The Château themselves suggest Mediterranean tuna tartar which sounds extremely good to us!

89 Points received from Decanter Languedoc Guide 2016 - "fresh, floral and fruity...a thirst quenching wine with substance."

Serving temp: chilled, 10-12°C

Suggested food match: seafood bouillabaisse



£14.50 x 2

Domaine Bott Geyl Riesling Les Elements 2014, Alsace - France

A superb Riesling from one of the top organic & 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. Jane Macquitty, the Times wine correspondent picked it as one of her top 50 white wines in summer 2011: Jean-Christophe Bott is the man behind this arrestingly scented Alsace riesling. Les Elements is an organic wine certified by Agriculture Biologique. If your idea of the perfect summer's day is to sit in the garden and sip a seductive, rich, fruit-and-flower wine whose waxy, apple, floral, verdant flavours Racy, mineral and pure acidity and fine crystalline background of citrus and flowers echo those of your surroundings, this is the bottle for you. (Jane Macquitty, 50 Best White Wines, Times 25 June 2011).

Serving temp: well chilled 10°C

Suggested food match: fried fish such as whitebait fritters



£12.95 x 2

Cline County Estate Chardonnay 2013, California - USA

This Chardonnay is from Cline's Estate Sonoma Coast vineyard, the Lazy C, located in a region known as 'The Petaluma Gap.' Cool Pacific fog rolls in most days during the growing season, making this vineyard prized for growing Pinot Noir and Chardonnay grapes. The cool air is ideal for slowly ripening Chardonnay and maintaining acidity. The grapes were hand-picked and destemmed. The fermentation temperature is maintained at a low 50-55 f for maximum fruit preservation. Once the fermentation is done the wines are racked onto French oak for 3 months. They see 25% new oak which imparts a delicate vanilla and toast character. The wine does not go through a malolactic fermentation.

This is a dry, crisp, and delicious wine, with notes of pineapple, citrus, and a smooth oaky vanilla finish. It is a balanced and food-friendly wine.

Serving temp: chilled, 12°C

Suggested food match: try with roast pork and apple sauce



£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 fertilizers.. 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.is." 89 Points (Luis Gutierrez, erobertparker.com, April 2016)

Serving temp: room temp. 16°C



Suggested food match: roast duck

£13.50 x 2

Domaine Rochette Brouilly Pisse Vieille 2014, Beaujolais - France

Made from the Gamay grape variety, which is famed in the Beaujolais area for producing perfumed, juicy-fruit red wines. The Rochette family have been making wine for four generations now, with operations firmly in the hands of youngest son Joel. They produce wines from many of the Beaujolais top-class sub-regions, such as Regnie, Morgon & Brouilly.

Beautiful ripe, succulent fruit is the hallmark of this elegant Brouilly. Raspberry and blackberry fruit flavours underlay the gorgeous palate and the finish is long and engaging. The wine should have enough concentration and vitality to keep it drinking well for the next 2 to 3 years.

-  **Serving temp:** cool room temperature 15-16°C
-  **Suggested food match:** charcuterie and cheese



£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. 18°C, would benefit from
-  **decanting**
- Suggested food match:** roast lamb dishes

Total case price: £171.28

Club discount: £21.25

Club case price: £150.00



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