

## Luxury Club

THE MAY 2017 RED SELECTION



£12.69 x 2

### Nimbus Cabernet Sauvignon 2014- Maipo Valley- Chile

The deep sandy alluvial soils, combined with the cooling mountain breezes that descend every night from the Andes peaks, result in wines with silky tannin, elegance and concentration. This wine is a dark ruby colour. It is laden with soft notes of blackcurrant and red fruits that evolve into a palate of cassis, dark chocolate and cedar. Its tannins are soft and subtle, the finish graceful and elegant.

- Serving temp: 16°C
- Suggested food match: A perfect food match for venison or beef or the finest barbecued meats.

£13.79 x 2

### Jean Michael Gerin Champine Syrah 2015- Rhone- France

2015 is a fantastic year in the Rhone valley and Syrah "The Champine" is a clear example of how the Domaine Jean Michel Gerin is able to make different styles of wine. Ripe and focused, with pure cassis, violet, blackberry and black tea notes framed by a hint of singed apple wood. The long finish is finely tuned.

- Serving temp: 16°C
- Suggested food match: Traditional Roast Beef Sunday lunch.

£14.95 x 2

### Domaine Du Joncier- Lirac 2012- Rhone Valley- France

When Marine Roussel took over this Domaine from her father she quickly converted to organic farming and is now gone the extra mile to biodynamic certification. After fermentation the wine is matured for 2 years in underground vats to limit temperature fluctuations. The resulting wine reflects this gentle and sympathetic handling. Plum kirsch chocolate and spice are the dominant flavour layers in this delightful wine. Suitable for vegetarians and vegans

- Serving temp: 16°C
- Suggested food match: Hearty stews or meaty casseroles.

£13.99 x 2

### Ramos Pinto- Duas Quintas 2014- Douro- Portugal

From top port producer Ramos Pinto, it is made from 41% Touriga Nacional, 36% Touriga Franca and 5% Tinta da Barca, supplemented by smaller portions of Tinta Barocca, Tinta Cão, Souzão, Tinta Amarela. Dense, dark red colour with ruby reflections, clean and bright. It has an expressive, vinous aroma, pronounced with spices and tobacco leaf, sweet peach and orange blossom notes. Its presence is felt in the mouth, with fine tannins and body. These are followed by floral and spicy notes, with a long and persistent finish.

- Serving temp: 16°C
- Suggested food match: An excellent choice to serve with Mediterranean dishes such as roasted vegetables, etc. or grilled red meat.



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£14.50 x 2

Forrest Estate Pinot Noir 2013- Marlborough-  
New Zealand

Pale to medium ruby purple in colour, the Forrest Pinot Noir offers up a nose of ripe black cherries and black raspberries complemented by hints of underbrush and Provence herbs. Framed around a decent core of uncomplicated black and red berry flavours, the medium body is supported by a low level of chewy tannins and lively acid through the medium to long finish.

 **Serving temp:** 15°C

 **Suggested food match:** Versatile glass of wine to be paired with duck, pork and lamb.




£15.89 x 2

Cline Estate Merlot 2012- Sonoma Coast-  
USA

This is the first release of Cline's Merlot. It is complex and true to taste for a cool grown Merlot. With layers of flavour including chocolate, cherry and green olive, together with silky tannins, this is a complex and flavourful wine. We hope you enjoy it as much as we do!

 **Serving temp:** 16°C

 **Suggested food match:** Pairs very well with a range of dishes from pork ravioli to ratatouille.

Total case price: £171.62

Club discount: £21.62

Club case price: £150.00






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subscription to The JN Wine Club*



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