

Luxury Club

THE MAY 2017 WHITE SELECTION




£14.99 x 2

Jean Michael Gerin Champine Viognier 2015- Rhone- France

A super glass of Viognier exuding peaches and exotic fruits aromas. Full bodied and with a lovely mouth feel. Ready to drink or can be aged an additional 3 years. From a very young producer we look forward to seeing what is in store for the future of this Domaine.

 **Serving temp:** chilled, 10-12°C

 **Suggested food match:** A spiced scallop dish or with softer cheeses i.e. aged gouda and French brie.




£15.95 x 2

Kilikanoon Semillon 2014- Clare Valley- Australia

One hundred percent barrel fermentation and maturation for six months in new and one year old French oak hogsheads has both complemented and enhanced the zesty lemon and cut grass flavours of the grape. Twice weekly battonage (lees stirring) has added to the wines complexity and creamy palate structure.

 **Serving temp:** chilled, 12°C

 **Suggested food match:** Scallops and fuller flavoured shellfish and prawns shellfish such as mussels and prawns.




£12.99 x 2

Korrell Weissburgunder 2015- Germany

New and exclusive wines here in Ireland and alas in JN. Needless to say, we were all blown away by the quality, elegance and intensity these beautiful wines possess. The Korrell estate is located in the commune of Bad Kreuznach in the Nahe wine-growing region in Germany. A delicate and lively pinot blanc with beautifully balanced sweet/acid interplay. On the nose, a flowery, fine scent of yellow fruits such as pear and vine peach leaps forth.

 **Serving temp:** chilled, 12°C

 **Suggested food match:** Ideal for asparagus dishes, light summer salads or shellfish.




£12.50 x 2

Reyneke Vinehugger Chardonnay 2014- Western Cape- South Africa




The nose presents lime zest, citrus aromas with tropical undertones and a touch of oak. The palate has a fresh acidity with some lovely texture and length. Flavors of fresh green apple and citrus continue on the palate to a floral fragranced finish. This wine can be enjoyed young or carefully cellared until 2018/19.

 **Serving temp:** chilled, 12°C

 **Suggested food match:** Lobster and Crab, in a creamy sauce on fresh pasta.



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The JN WINE Club

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THE MAY 2017 WHITE SELECTION



£15.99 x 2

Domaine Modat- De-ci-de-la Blanc 2014-
Languedoc Rousillon- France

De ci is made from white grapes randomly planted within each plot of red vines. Varieties include Grenache Blanc, Grenache Gris, the rare Carignan Blanc, and Macabeu. A third of it is aged for 5 months in French oak barrels. This highly original non-conformist wine is aimed at connoisseurs. Organic and experimenting with biodynamics. The nose has the distinct notes of aniseed and wild fennel typical of white wines from the south of France. An initial refreshing acidity on the palate develops into a pleasing fullness that is rich but the finish is still very fresh.



-  **Serving temp:** chilled, 12/13°C
-  **Suggested food match:** Perfect as an apéritif with tapas it also goes very well with grilled fish. Serving it in a carafe helps bring out its full rounded quality.



£12.95 x 2

Ottosoldi Gavi 2015- Italy

The Gavi or Cortese di Gavi DOCG is situated in the southern part of Piedmont, in Northwest Italy. Its name derives from the town of Gavi, which is at the centre of the production zone and the indigenous white grape variety from which it is made. The Cortese grape, a variety which has a heritage dating back to the 1600s, is therefore a very old variety. The nose is fruity with peach and floral notes. On the palate, the wine reveals a delicate freshness combined with exotic fruit nuances.

-  **Serving temp:** chilled, 12/13°C
-  **Suggested food match:** Food matches would include salads, antipasti, light meat dishes, poultry and fish.

Total case price: £170.74

Club discount: £20.74

Club case price: £150.00



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subscription to The JN Wine Club*



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