

## Luxury Club

THE MAY 2017 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

100% 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 slads or shellfish.



£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.



# The JN WINE Club

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THE MAY 2017 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.



£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.

Total case price: £170.72  
Club discount: £20.72  
Club case price: £150.00



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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](http://JNWINE.COM)