

## Premier Club

THE MAY 2017 SELECTION



£34.79 x 1

### Gulfi Neromacarj 2010-Sicily-Italy

Neromacarj is a cru made from Nero d'Avola grapes with complex and full-bodied characteristics typical of the wines from the area of Pachino. Dark black cherries plums licorice and a slick of minerality give this wine intensity and power.

 **Serving temp: 15-16 Degrees.**


 **Suggested food match: Marinated mushrooms, Sicilian olives or any traditional antipasti would do.**



£34.95 x 1

Domaine de Combes 2010- Bordeaux- France  
Same stable as Terre-Rôteboeuf in St-Emilion. Forget that it's from Côtes de Bourg – this is a grand vin! Overseen and vinified by the meticulous, eccentric and inspiring François Mitjavile. These wines are opulent and rich but with a serious structure as well. Rounded tannins provide a smooth, creamy texture while the limestone terroir and Cabernet Sauvignon give character and freshness.

 **Serving temp: 16 Degrees.**

 **Suggested food match: A hot gane pie with creamy dauphinoise potatoes.**



£33.95 x 1

### Cloudy Bay Pinot Noir 2014- Marlborough- New Zealand

Intense, sumptuous and wonderfully perfumed with dark plum, black cherry, a hint of violets and an appealing gamey, savory palate. Long and complex, hinting at its potential. The texture is seductively silky, blanketing a spine of fine tannins.

 **Serving temp: 15-16 Degrees.**

 **Suggested food match: Traditional leg of lamb Sunday roast.**



£39.95 x 1

Furst Riesling Centgraffenburg 2011- Germany  
The Centgrafenberg is one of the great historical sites of the Main Valley. Here, larger wines from the Burgundy vine mature. The Riesling also has a special character. Very dense, full-bodied and almost opulent, it spoils the palate with exotic fruits and, despite its powerful nature, appears finely chiseled. One of the great wines of the exceptional vintner from Bürgstadt.

 **Serving temp: chilled 10-12°C**

 **Suggested food match: Spicy Asian noodle/seafood dish.**



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# The JN WINE Club



£35.95 x 1

Chateau Puligny Montrachet 2013- St Aubin-  
Burgundy- France

The wine, one of our favorites from the  
Domaine results from an equilibrium between  
the powerful and generous character thanks to  
its south-facing exposition and its mineral  
restraint attributable to its meager and rocky  
soils.

- Serving temp:** chilled 10-12 Degrees.
- Suggested food match:** Has to be a bay scallop chowder.

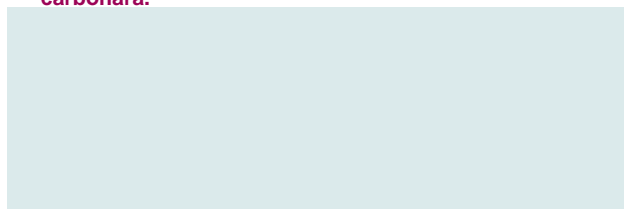


£26.99 x 1

Forget Brimont NV Champagne-Champagne-  
France

The NV Brut Premier Cru is a very pretty wine  
laced with expressive notes of citrus, lemon,  
white peaches and flowers. This mid-weight,  
floral Champagne will make an excellent  
aperitif, but it can also stand up to lighter-  
bodied foods. It is a beautifully balanced wine  
with plenty of Chardonnay character.

- Serving temp:** Chilled 10-12 degrees.
- Suggested food match:** A creamy chicken and bacon carbonara.



Total case price: £206.58

Club discount: £180

Club case price: £26.58

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



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