### The IN WINE Club

# Luxury Club THE NOVEMBER 2017 SELECTION





£9.99 x 2

Chateau de Lascaux Cavalier Rouge Vacquieres, France

50% Cabernet Sauvignon, 40% Syrah and 10% Merlot.

Bright red with glimmering purple reflections. Intense nose of fresh red fruits. A sense of freshness in the mouth, medium to full bodied, balanced and round with traces of minerality.

Works wonderfully with beef skewers, fillet of lamb, soft cheeses and olives.

- Serving temp: room temperature 16-18°c
- Suggested food match: roast beef, stews, hearty fare



£21.00 x 2

#### Boekenhoutskloof Chocolate Block 2015, Swatland, South Africa

Our most popular wine in its price bracket. The Chocolate Block 2015 is a blend of Syrah (71%); Grenache Noir (15%); Cabernet Sauvignon (8%); Cinsault (5%) and Viognier (1%). From renowned South African winery Boekenhoutskloof, named Winery of the Year in 2012 by influential South African journalist John Platter. This vintage is unique in the sense that all the grapes for our blend are now grown in the Swartland, hence its wine of origin certification.

- Serving temp: room temperature 16-18°c. Decant for 1
  Hour
- Suggested food match: pizza, charcuterie, cheese and chocolate



Château Manoir du Gravoux 2012 Bordeaux, France

This is an approachable fine wine, with great fruit character and elegant tannins.

Plush-edged plum sauce and blackberry coulis flavours glide along here, laced with subtle anise and charcoal hints. A toasty backdrop on the finish adds weight without being cumbersome.

- Serving temp: room temperature 16-18°c
- Suggested food match: roast lamb, red meats



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£11.95 x

Domaine Roger Sabon Cotes du Rhone 2015, Rhone, France

Very popular, rich and fruity with lots of dark brambly fruit and spice, medium to full on the palate with soft approachable tannins and a long finish. Great with red meats and gutsy casseroles.

"...The 2015 Côtes du Rhône Rhône by Roger Sabon is terrific, medium-bodied, sweetly fruited effort that offers ample kirsch, raspberry, spice and dried flower aromas and flavours. It should be a great value. 89 Points."

(Jeb Dunnuck, Robert Parkers Wine Advocate # 227, Oct 2016)

- Serving temp: slightly cool 14-16°c
- Suggested food match: chicken, turkey or pork

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£11.50 x 2

Pikes The Red Mullet 2012, Clare Valley, Australia

A real surprise at a recent JN Wine staff tasting, this red blend is produced from 100% Clare Valley fruit. It sports a medium body with juicy red fruits, a touch of spice and great length. We all loved it, and we hope you do as well!

- Serving temp: room temperature 16°c
- Suggested food match: Simple comfort food or by itself

Total case price: £170.76 Club discount: £20.76 Club case price: £150.00

JAMES NICHOLSON WINE MERCHANT 7-9 KILLYLEAGH STREET, CROSSGAR, CO DOWN BT30 9DQ £17.99 x 2

#### Musar Hochar 2012, Bekka Valley, Lebanon

A delightful cherry-red in coluor, the nose is floral and aromatic with notes of cherries, strawberries, figs, dates and a hint of thyme. Very balanced and elegant on the palate with further summer red fruit flavors. The acidity is fresh and the finish lingering. Overall a wine of great finesse and not a little depth.

Try with roast pork loin and garlic, sautéed chicken a la Bordelaise (with potatoes and fried onion rings) or an artichoke and wild mushroom salad.

- Serving temp: room temperature 16-18°c. Decant for 30 Mins
- **Suggested food match: roast pork and poultry**

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