

## Luxury Club

THE NOVEMBER 2017 SELECTION



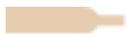
£16.99 x 2

Chateau du Hureau Saumur Blanc Sec Argile 2015, Loire, France

Historically the Chenin was the King of the grape varieties planted on the banks of the Loire, but little by little it has been usurped by the Cabernet Franc and more recently the white grape, Sauvignon Blanc. These days those golden grapes of Chenin Blanc are fast becoming a rarity in the Saumur Champagne appellation. Chateau du Hureau plan to not let them become forgotten.

 **Serving temp:** chilled 12°C

 **Suggested food match:** Seafood or Chilled as an Aperitif



£11.29 x 2

Pajzos Tokaji "T" Furmint 2016, Tokaji, Hungary

Wines created in the Tokaj Wine Region have a unique character, a distinct minerality. They have a wonderfully taut acid structure and offer wines perfect for a light or a heavier meal or simply to enjoy during a pleasant lunch. The Pajzos estate Furmint is very clean and fresh, the scent of a dewy spring meadow with some mango inflections. The acid character of the Furmint is restrained with a little creaminess.

This wine is an excellent choice with grilled poultry, fish and cheese dishes, grilled cheese with green salad.

 **Serving temp:** chilled 10-12°

 **Suggested food match:** fried fish, Poultry, grilled chesse



£12.99 x 2

Domaine Bott Geyl Alsace Les Points Cardinaux Metiss, Alsace, France

Metiss is a rich, aromatic, well-balanced white made up of 35 percent each Pinot Blanc and Pinot Auxerrois, and 15 percent each Pinot Gris and Pinot Noir. That last, a red grape of course, is used in the traditional "blanc de noirs" ("white from blacks") method in which the colour-carrying grape skins are removed from the fermenting wine before any tinge of red appears. Full bodied and textural, this wine is classic with meaty fish and poultry.

 **Serving temp:** chilled 12°C

 **Suggested food match:** Seafood and poultry (with some spice)



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£17.50 x 2

## Dog Point Sauvignon Blanc 2016, Marlborough, New Zealand

Steven Spurrier of Decanter magazine considers that Dog Point produces the best Sauvignons in the Marlborough. Classic strong citrus characters with lemon and grapefruit prominent, complimented by elderflowers, with smoky and flinty undertones. A juicy and vibrant palate of pure citrus flavours leaving a lengthy finish with refreshing, balanced acidity.

 **Serving temp:** chilled 12°

 **Suggested food match:** oysters, scallops and mussels, salads, white meats and goat's cheese.



£12.99 x 2

## Weingut Korrell Weisser Burgunder 2016, Nahe, Germany

New and exclusive wines here in Ireland and at last in James Nicholson Wine. We have been eagerly awaiting the arrival of our new range from Weingut Korrell ever since tasting them earlier in the year. Needless to say, we were all blown away by the quality, elegance and intensity these beautiful wines possess.

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. Ideal for asparagus dishes, light summer salads or shellfish

 **Serving temp:** chilled 12°

 **Suggested food match:** shellfish and salad

Total case price: £171.10

Club discount: £21.10

Club case price: £150.00

£13.79 x 2

## Quinta Soalheiro Alvarinho 2016, Minho, Portugal

Lychees, passionfruit, peaches and apricot balanced with mineral notes, Soalheiro 2016 exudes delightful aromas with a palate that exhibits minerality and great elegance. With crisp and persistent acidity on the finish, this wine appeals to lovers of Marlborough Sauvignon Blanc and beyond.

Use as an aperitif or to accompany seafood, fish or poultry dishes.

 **Serving temp:** chilled 10-12°c

 **Suggested food match:** aperitif, seafood, poultry

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