

Discovery Club

THE January 2018 SELECTION



£10.99 x 2

'Les Dissidents' Préjugés 2016
Languedoc, France

The Winemaker says;

"It is not in my nature to raise a white wine in wood. Barriques really aren't my thing... But having a taste for contradiction and experimentation, I have found that this type of "elevage" lends itself well to a crisp Chardonnay with mineral notes. This experiment was quite a revelation to me! As they say, only fools never change their opinions!"

Serving temp: lightly chilled 12-14°C

Suggested food match: shellfish and poultry



£9.95 x 2

Domaine de Ventenac Colombard Chenin
2016, Languedoc, France

We set out to elaborate a white which breaks away from the Languedoc "standards", by proposing a wine that is focused, bright, fresh and fruity. The use of uncommon grape varieties, their introduction on specially selected parcels, along with our cultivation and vinification techniques have allowed us to achieve these objectives by proposing an explosive wine with strong primary aromas of grapefruit and lemon, presenting itself with a focused structure and balance with a complex finish.



Serving temp: chilled 12°C

Suggested food match: aperitif, seafood, chicken



£5.99 x 2

Umani Ronchi Babylon Bianco 2012
Marches, Italy

The blend interesting and offbeat combine's freshness and character Verdicchio Passerina and Sauvignon Blanc being the grape mix. Originality and great drinkability are the main features of the Babylon. The white (there is also a red) displays a pale straw yellow colour and very brilliant tints. The bouquet is intense and fresh with elegant savoury fragrances followed by notes of citrus and white peach. The mouthfeel is round velvety and rich and the finish is fresh fruity and long.

Serving temp: Well Chilled 10°C

Suggested food match: Garlic Prawns or Salad



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£12.89 x 2

Cline Cellars Viognier 2016, California, USA

Cline's Viognier grapes come from our Sonoma Coast and Carneros vineyards. These regions are cool - bathed by morning fog and warmed by afternoon sun - and have gained a worldwide reputation for producing high quality wine grapes. The vineyards are located in the southern end of Sonoma Valley where coastal breezes blow throughout the growing season.

Cline's Viognier offers distinctive aromas of pears, apricots, orange blossoms and honeysuckle.

Its bright flavors and full-body mouth-feel make it an ideal match for spicy stir-fries, curried Thai dishes and grilled fish topped with fruit salsa. Serve slightly chilled.



Serving temp: chilled 12°C



Suggested food match: seafood and poultry



£8.95 x 2

The Vines Pinot Grigio 2017, Australia

This Pinot Grigio is a fresh lively style of Grigio with a bouquet of apples and pear aromas. The palate is fine and dry with green apple and pear flavours underlain with refreshing natural acidity



Serving temp: Well Chilled 10 - 12°C



Suggested food match: Aperitif



£8.95 x 2

Giulio Straccali Galileo Vino Bianco d'Italia, Tuscany, Italy

Fresh, easy drinking Italian blended white wine.

Made by the much loved Rocca delle Macie winery, this is a really delicious blend of

Sauvignon Blanc, Chardonnay and Pinot Grigio. Hints of white flowers, apple and pears on the nose. On the palate it is light to medium bodied with a pleasant aromatic finish. The wine is lively and vibrant.

We find that this wine works well with salads, fish and fine summer fayre.



Serving temp: Chilled 12°C



Suggested food match: light fayre, aperitif

Total case price: £115.44

Club discount: £16.44

Club case price: £99.00

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