

Discovery Club

THE **January 2018** SELECTION



£ 9.29 x 2

Umani Ronchi Villa Bianchi Verdicchio
2016, Marche, Italy

Brilliant straw yellow colour with greenish tints. Bouquet fine and intense, fruity and floral. To taste, the wine demonstrates a pleasant structure based on vibrant and fresh notes of crisp apple and lemon fruit, followed by a typically almond aftertaste and refreshing tingle.

 **Serving temp:** Well Chilled 10 - 12°C

 **Suggested food match:** Ideal with light pasta



£9.95 x 2

Domaine de Ventenac La Cuvee de Carole
Chardonnay 2016, Languedoc, France

Minerality and focus, doubled with an aromatic complexity (exotic fruits, honey, slight toasted notes) and a balanced structure on the palate (lively, rich and velvety).

A lovely light style of Chardonnay, perfect on its own or with white meats, salads and risotto.



Serving temp: Chilled 12°C

Suggested food match: Chicken or Risotto



£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

The JN WINE Club





£7.99 x 2

Vignobles Foncalieu L'Or du Sud Merlot
2016, Languedoc, France

Ruby-red colour. Fresh bouquet with intense aromas of cassis, enhanced by hints of cocoa. Full, fruity and eminently supple on the palate.

To be drunk as an aperitif, with grilled white and red meats or pizza. Serve between 16 and 18°C.

 **Serving temp:** room temp. 16- 18°C
 **Suggested food match:** aperitif or pizza



£8.99 x 2

Beelgara Estate Shiraz 2016, Australia

A firm favourite with staff and customers alike. The Beelgara Winery has a history that dates back over 80 years; Italian immigrants originally built it in 1930.

This Shiraz is generous and medium bodied, with a bouquet of dark plums, cracked pepper, and cedar (French oak). It has a rich, full palate with plenty of ripe sweet fruit and soft tannins, and well integrated oak.



 **Serving temp:** room temp. 18°C
 **Suggested food match:** stews and casseroles



£10.95 x 2

Michele Biancardi Uno Piu Uno 2016
Puglia, Italy

The Primitivo grapes used in this wine are harvested in late August whilst the Nero di Troia is picked in late September. Only the best grapes are chosen. The grapes then undergo de-stemming and a light pressing. The wine is aged in stainless steel tanks for 6-8 months and then aged in bottle for at least 2 months before it is released. The result is a wine that is robust and jammy, with hints of tobacco, mocha and supple, dark berry fruit.

 **Serving temp:** room temp. 16-18°C
 **Suggested food match:** spaghetti ragu or margarita pizza

Total case price: £112.24
Club discount: £13.24
Club case price: £99.00



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