

## Luxury Club

THE February 2018 SELECTION





£15.95 x 2

Journeys End Shiraz 2013  
Stellenbosch, South Africa

New arrivals to these shores and indeed to James Nicholson Wines. These are some of the best wines we have tasted from South Africa and are delighted to be adding them to our fantastic range.

A core of rich blackcurrants, black plums, with a savoury overlay, meat extract, white pepper, mixed spice. The velvety texture is a result of oak maturation - the wine is at the perfect drinking age, displaying fine-textured tannins. Complex layered and well crafted.

 **Serving temp:** room temperature 16-18°C  
 **Suggested food match:** stews, BBQ, burgers





£10.99 x 2

'Les Dissidents' Le Paria 2016  
Languedoc, France

100% Grenache. Fermented without sulphur. Aged for 3 months in concrete.

"Relatively deep crimson for a Grenache. Sweet start is the most recognisably Grenache-like thing about the palate. Quite marked tannins but no obvious decay. The no-sulphur strategy seems to have worked in this regard. Simple fruity drink. Typical wine-bar wine?  
15 Points."

(Jancis Robinson, J R Purple Pages, Aug 2017)

 **Serving temp:** cool 14-16°C.  
 **Suggested food match:** very versatile, will work with most foods





£11.99 x 2

Chateau de Lascaux Classique 2014  
Languedoc, France

Savoury spiced Mediterranean herbs on the nose are followed by a palate with a hint of eucalyptus all backed up by ripe red fruits and gentle rounded tannins. Approachable, charismatic and of real interest. The Coteaux du Languedoc is a generous wine, and certainly an excellent-value Languedoc red. Southern French garrigue aromatics, unctuous juice with weight and power, all while remaining supple and fresh.

*"I love these releases from Chateau de Lascaux, and proprietor Jean-Benoît Cavalier continues to make wines that have both textural richness and beautiful purity of fruit."* – Seán Hamill, JN Wine Retail Team

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

# The JN WINE Club



£11.95 x 2

Bodega Jesus Romero Rubus 2016  
Aragon, Spain

Authentic small scale artisan winemaking is practiced in Bodega Jesus Romero of Rubielos de Mora. Jesus is a lover of good wines and his local town of Teruel and the surrounding land within the province of Aragon. Along with winemaker Juan Vicente Alcañiz and his father Vincent this wine has been crafted from Garnacha, Syrah and Tempranillo and sees no oak ageing.

Fresh fruit driven and very forward with notes of cherry, raspberry, blackberry and spice exhibiting nice complexity, soft tannins and charming body.

**Serving temp:** room temperature 16°C

**Suggested food match:** spicy chorizo sausage in honey and red wine sauce – a classic tapa



£15.95 x 2

Cline Cellars Pinot Noir 2015  
Sonoma, California

Cline's Pinot Noir vineyards are planted in the Petaluma Gap blocks of the Sonoma Coast appellation on a hillside with southwestern exposure. The vineyards vary from shallow hillsides to deeper and richer valley plantings. These cool growing regions are known for producing some of California's finest Pinot Noir. Grapes are hand-harvested, destemmed and pumped directly to stainless steel fermenting tanks. After fermentation, the wine was aged for 11 months on 32% new medium plus toasted French oak, giving it subtle vanilla and toffee flavors.

Food-friendly, this wine that stand up to lamb or roast beef, lighter fish or pasta dishes. Absolutely gorgeous with Charcuterie.

**Serving temp:** room temperature 16-18°C.

**Suggested food match:** charcuterie, light cheese, filet steak served medium rare

Total case price: £172.66

Club discount: £22.66

Club case price: £150.00



£ 19.50 x 2

Alejandro Fernandez Pesquera Crianza 2014  
Ribera del Duero, Spain

Although this wine will not reach its peak for 4 or 5 years it puts in a more than satisfactory performance. In good form and full of character on the nose the main aromas are of ripe red fruit and fine toast coming over elegantly from top-quality oak spices (vanilla) and mineral notes. On the palate it feels dry and silky followed by an explosion of ripe fruit (cranberries) with mineral hints and touches of coffee and tobacco.

The wine strikes a perfect balance between alcohol and acid, only unsettled by a lengthy, decidedly tannic finish that suggests the need to decant before drinking to allow the wine to breathe.

Try this wine with a slow roasted leg of lamb or cheese of the region. Perfect for cellaring – up to 10

**Serving temp:** room temperature 16-18°C. Decant 2-3 Hrs  
**Suggested food match:** roast lamb, red meats and cheese

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