

## Luxury Club

THE February 2018 SELECTION



£10.99 x 2

'Les Dissidents' Préjugés 2016,  
Cabardes, France

Domaine de Ventenac is found about 10km north of Carcassonne in the appellation of Cabardes which, because of its location between the Massif Central on one side and the Pyrenees on the other, enjoys a climate which is an interesting mix of Mediterranean and Atlantic influences ensuring ideal conditions for growing all sorts of grape varieties.

Serve this extraordinary white lightly chilled with poultry and seafood

 **Serving temp:** chilled 12°C

 **Suggested food match:** roast chicken, shellfish in butter



£15.95 x 2

Journeys End Chardonnay 2016  
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.

This Chardonnay represents the pinnacle of white wine making at the Journey's End Estate. The grapes are harvested from the best vineyards and the winemaking finishes with maturation in brand new oak for 8 months.

Clear and bright, straw with a hint of green. Expressive fruit, initially lemon, guava and citrus, but under that, it's more tropical and pineapple, all seamed through with crushed almond, savoury oak tones.

 **Serving temp:** lightly chilled 12-14°

 **Suggested food match:** pork, poultry, meaty fish



£ 11.39 x 2


Botter Prosecco DOC Spumante NV  
Veneto, Italy

Something a touch different this month, this Prosecco is food friendly, fun and very well made.

Pale light yellow colour with fine perlage. Delicately fruity with hints of ripe pears flowers and some mineral notes on the nose. This is a well-balanced sparkling wine with a light body but quite a long finish.

An excellent aperitif, on its own or mixed with vermouth as a cocktail, this is a surprisingly good match for pizza or spicy food as well!

 **Serving temp:** well chilled 10°C

 **Suggested food match:** aperitivo, pizza, seafood, indian or Chinese cuisine



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# 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 flavours. 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: £171.46

Club discount: £21.46

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 years.

**Serving temp:** room temperature 16-18°C. Decant 2-3 Hrs

**Suggested food match:** roast lamb, red meats and cheese

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