

## Discovery Club

THE **March 2018** SELECTION



£8.99 x 2

### Ambroisie Sauvignon Blanc 2017

Our brand new Sauvignon from France's famous Loire Valley Appellation. 100% Sauvignon Blanc, fresh and fruity, but more steely and mineral than it's kiwi cousins, with a light to medium body, serve well chilled as an aperitif, or with shell fish or light goats cheese.

**Serving temp:** 7-9°C

**Suggested food match:** crab, oysters, goats cheese



£10.99 x 2

### Loosen Estate Riesling 2016

Our most popular Riesling by a long way, the Loosen vineyards owe their excellent quality to three major factors: the exceptional regional climate of the Middle Mosel area, the mineral-rich slate and volcanic soils, and the incredible age of the estate's ungrafted Riesling vines. Low yields, late harvesting and thoughtful winemaking characterize the Dr Loosen creations. This Estate level Riesling displays the racy characteristics of the steep, slate soil Mosel vineyards at a very reasonable price. Light, yet vibrant, with enticing aromas of white peach flowers and citrus peel, at 8.5% abv it's great for lunchtime drinking or a pre-dinner aperitif.

**Serving temp:** 8-10°C

**Suggested food match:** Pairs excellently with Asian or other spicy cuisine.



£10.95 x 2

### Sartarelli Verdicchio dei Castelli di Jesi Classico 2016

The Sartarelli Company is one of the few Italian wineries which focuses exclusively on a single varietal production - in this case Verdicchio. Located in Poggio San Marcello, a precious gem surrounded by the beautiful rolling hills of the Marche region, the Verdicchio grapes are pressed gently to extract their straw-yellow colour with greenish reflections. A simple but uncommon wine, with white peach, elder and hawthorn aromas, it is well-structured, fresh and sapid at the same time. Soft on the palate, it has a good alcoholic structure and the characteristic slightly bitter almond aftertaste showing true Verdicchio varietal typicity.

**Serving temp:** 7-9°C

**Suggested food match:** Excellent with seafood, hors d'oeuvres, risotto, mixed fried fish and vegetables.



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## Vignobles Foncalieu L'Or du Sud Grenache Blanc 2016

L'Or du Sud have created a range of fun and approachable wines that pay tribute to the southern French way of life, introducing you to the land, the terroir, the wines and the shared tasting moments. L'Or du Sud wines are made in our own image, representing the best possible expression of the Languedoc Roussillon terroir.


Fresh white with aromas of peach and pineapple. Flavours of white stone fruit and a creamy texture.

 **Serving temp:** 5-7°C  
 **Suggested food match:** poultry, turkey, mildly-spiced Asian cuisine

£11.99 x 2

## Chateau Vignelaure La Source Rosé 2016

Château Vignelaure "the vineyard of the sacred spring" is the jewel in the crown of the appellation Coteaux d'Aix-en-Provence. Set high in the hills, our vineyards cover more than 60 hectares and it has established a reputation as one of the finest producers in the South of France. The wines is a perfect example of Provencal winemaking at the highest level and are made of grapes which includes some of the oldest Cabernet Sauvignon vines planted in the 1960's from cuttings from Château La Lagune. Vignelaure has a long tradition of producing highly rewarded wines, which are classical, elegant and pure, while at the same time pushing boundaries and concepts of what is possible to achieve.

 **Serving temp:** 5-7°C  
 **Suggested food match:** Sushi, salmon, prawn or tuna steak.

## Mondo del Vino La Piuma Pecorino Terre di Chieti 2016

White wine made of a rare and long-forgotten Abruzzo grape variety that is now being rediscovered. A delightful dry wine from the pecorino grape. It starts with sweet notes of apple and pear with hints of jasmine, lemon and some shy floral notes. All aromas lead to tastes with a touch of ripe nectarine and honey for a crisp, clean profile.

This new vintage seems to be really punching above its weight, fresh, vibrant and a really exciting.

Chill and serve with a summer seafood feast or roasted chicken.

 **Serving temp:** 5-7°C  
 **Suggested food match:** seafood or roast chicken

Total case price: £119.00  
Club discount: £20.00  
Club case price: £99.00

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subscription to The JN Wine Club*

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