

## Discovery Club

THE **March 2018** SELECTION




£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.



£7.99 x 2

### L'Or du Sud Syrah 2015

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.

It is 100% Syrah with a rich, deep red colour. Intense aromas of red fruits and spice lead on to a generous, flavorsome palate with silky tannins.

 **Serving temp:** 15-17°C

 **Suggested food match:** Poultry or roast duck with mushrooms.



£9.95 x 2

### Umani Ronchi Podere Montepulciano d'Abruzzo 2016

Located in Abruzzo, all vineyards at Umani Ronchi are farmed organically. The plants thrive on Umani Ronchi lands leaving space for a viticulture that gets the best out of the grapes without compromising the quality of the wines. At Umani Ronchi, organic means quality.

A young and immediately drinkable wine: the characteristic ruby red Montepulciano colour with violet tints gives way to delicate aromas of plum and morello cherry, robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavourful finish.

 **Serving temp:** 14-16°C

 **Suggested food match:** Pasta with meat sauces, roast white and red meat, chicken chasseur and mixed grills.



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# The JN WINE Club



£9.99 x 2

## Vina Casablanca Cefiro Pinot Noir 2016

Our most popular Pinot Noir not just because of its affordability but because the wine delivers trademark Pinot character in an accessible style at an everyday price.

The wine has a ruby red colour with blackberries cherries and chocolate aromas. The palate mirrors the aromas with the addition of tobacco and cinnamon notes partly due to its spending 8 months in French oak barrels. It has a small component of Viognier added which increases its complexity and enhances its fruit character.

**Serving temp:** 14-16°C

**Suggested food match:** Marries to perfection with tuna tartare or recipes featuring duck.



£7.59 x 2

## Bodegas y Vinedos Monfil Kalius Tempranillo Garnacha 2016

Delicate clean aromas, balanced and smooth on the palate with a long finish easy drinking style, soft tannins with a hint of spice.

Enjoy with grilled meats, pasta dishes, pizzas, tapas and cheese.

A go-to style for the retail team lately, fresh, medium bodied Spanish reds have been proving more and more popular.

**Serving temp:** 14-16°C

**Suggested food match:** tapas, BBQ, Cheese



£10.99 x 2

## Bodegas Paco Garcia Rioja Seis 2016

The Paco Garcia wines have been a huge success since their appearance on our shelves a couple of years ago. This is a new winery in the DO Rioja focused on producing high quality wines which respects the deeply rooted traditions of Rioja in tandem with the most modern winemaking techniques.

The Rioja Seis spends 6 months in French oak barrels (seis being Spanish for six). This young wine retains the fruitiness and freshness of the Tempranillo grapes. It displays powerful aromatics and a velvety mouthfeel. In the glass it is a youthful blackberry and ruby red colour clean and bright.

**Serving temp:** 14-16°C

**Suggested food match:** Ideal companion for light cheeses salads white meats and fish.

Total case price: £117.00

Club discount: £18.00

Club case price: £99.00

*Thank you for your continued  
subscription to The JN Wine Club*



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