

Premier Club

THE May 2018 SELECTION





£21.95

Boekenhoutskloof Semillon 2015 Franschhoek, South Africa

“The nose shows a melange of freshly squeezed citrus, pear, orange blossom, lemon curd and honeysuckle. The bright yellow fruit follows through onto a vibrant yet elegant palate with a richly textured mineral core, a firm structure and soft, balanced acidity. The use of French oak is evident from the hints of vanilla and almonds which lifts the palate in such a subtle way. The wine has a long, dry, nutty, spicy finish with peach blossoms and hints of marzipan lingering in the mouth.”

Mark Kent, Chief wine-maker at
Boekenhoutskloof



-  **Serving temp:** Cellar temp. Around 15 Degrees
-  **Suggested food match:** Foie Gras, Pate, by itself



£27.50

Cloudy Bay Sauvignon Blanc 2017 Marlborough, New Zealand

Cloudy Bay has built a reputation for refined, elegant Sauvignon Blanc, and the 2017 vintage is no exception despite critical harvest conditions: lower quantities to meet high quality standards. “The production of the 2017 Sauvignon Blanc is lower to meet our quality standards. We have focused on quality over quantity.” added Tim Heath Chief Wine Maker Cloudy Bay.

-  **Serving temp:** Chilled. 10-12 Degrees
-  **Suggested food match:** Oysters, Goats Cheese, Seafood



£47.50

Patrick Javillier Meursault Les Tillets 2015 Burgundy, France



The nose is expressive, marked by aromas of white flowers, yellow and white fruit as well as lightly spicy notes. The nose is complex with great elegance. The palate is round with lovely vivacity and excellent aromatic freshness as well as minerality. This is a wine with a great deal of finesse and persistence on the palate that doesn't conceal its power. Elegant and linear, its style is between a classic Meursault and a Puligny-Montrachet.

-  **Serving temp:** lightly chilled. 12 – 14 Degrees.
-  **Suggested food match:** lobster, crab, roast chicken

£39.99

Pira Barolo Marenga 2012 Piedmont, Italy

Garnet red colour. Very Intense and complex nose with notes of fruit and flowers and hints of leather and fresh hay. In the mouth, it is full-bodied, elegant, with pleasant tannins that are typical of Nebbiolo and of the wines made in the area of Serralunga d'Alba. Perfect balance between tradition and innovation.



-  **Serving temp:** Room Temperature. Decant for 2hrs.
-  **Suggested food match:** Truffle-based pasta dishes, lamb or steak with mushrooms, parmesan or Grana-Padano cheeses.


£29.99

Clos La Gaffeliere St. Emilion Grand Cru 2009 Bordeaux, France

Born in 1985, Clos is produced mainly from the young vines. The blending is Merlot and cabernet franc, whose percentage differs according to the quality of the vintage. It is a "wine for pleasure" with a 10 years potential of ageing.

Clos La Gaffelière has now a firm and recognized identity. First, it was exclusively proposed to private customers. Bordeaux negociants start to be interested in the vintage since 2000. It is now sold as a future wine to professionals.

-  **Serving temp:** room temperature. Decant for an hour
-  **Suggested food:** roast beef, sirloin or filet steak, mature cheddar, lamb

-  **Serving temp:**
-  **Suggested food:**

Total case price:
Club discount:
Club case price:




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



Don't forget to like us on Facebook and follow us on Twitter for all our latest news and offers



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

 (UK) 028 4483 0091
 (ROI) LO-CALL 1890 667799
 SHOP@JNWINE.COM

JNWINE.COM