The JN WINE Club

Discovery Club



£8.85 x 2

£8.99 x 2

Hesketh The River Chardonnay 2017 South Australia

The dry, sunny and warm climate which surrounds Australia's Murray/Darling River system, provides a collision of perfect grape growing conditions. Sun to ripen. Ancient soils to provide character. Water to sustain. This allows yields to be managed so that the ideal blend of ripeness and concentration is achieved. The Rivers varietals deliver excellent flavours, varietal character and approachability to make them the perfect house pour wines.

Serving temp: chilled
Suggested food match: seafood and salad

£7.79x 2

Long Beach Chenin Blanc 2017, Western Cape, South Africa

Long Beach Chenin Blanc is an easy drinking, good value for money White. Crammed full with pineapple, melon and green apple fruits and balancing acidity. Enjoy with seafood or roast chicken.

Serving temp: chilled
Suggested food match: seafood or roast chicken.

Domaine Gayda Flying Solo Grenache Blanc Viognier 2016, Languedoc, France

We celebrate the pioneering aviators of the famous "Aeropostale" who risked all to deliver the first mail from France to Barcelona in 1918 then North Africa, and eventually even South America.

These intrepid pilots flew solo from Toulouse, using our very own Tree of Moscou (L'Arbre de Moscou) as a key visual reference. Domaine Gayda is "Flying Solo" to deliver you our wines of exceptional quality and value from this enterprising region of France.

An aromatic, fruit driven wine with citrus notes on the nose. A rich palate, round and fruity, offering a distinct freshness.

- Serving temp: chilled
- Suggested food match: southern French bouillabaisse (seafood stew)



JAMES NICHOLSON WINE MERCHANT 7-9 KILLYLEAGH STREET, CROSSGAR, CO DOWN BT30 9DQ % (UK) 028 4483 0091 % (ROI) LO-CALL 1890 667799 ☑ SHOPØJNWINE.COM JNWINE.COM

The IN WINE Club

£7.99 x 2

Vignobles Foncalieu L'Or du Sud Grenache Blanc 2017

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: chilled

Suggested food match: seafood or chicken with a garlic sauce

£10.39 x 2

Quinta Soalheiro Allo 2017, Minho, Portugal

ALLO is a vibrant and precise white wine with a gorgeous balance due to the moderately low alcohol content. Alvarinho grape gives structure and Loureiro grape the elegant and mineral aromatic distinction. The resulting wine is brilliant yellow in colour, with a vibrant citrus flavour and elegant mineral profile. The Alvarinho, full of tropical fruit and structure, contrasts with the Loureiro, floral and full of elegance, which gives this white wine with 11%vol. a unique balance.

It is ideal as an aperitif or to accompany seafood dishes and fish. Incidentally, the name ALLO comes from the first two letters of Alvarinho and Loureiro.

Serving temp: chilled

Suggested food match: cod fritters and aioli



JAMES NICHOLSON WINE MERCHANT 7-9 KILLYLEAGH STREET, CROSSGAR, CO DOWN BT30 9DQ £12.29 x 2

Parker Favourite Son Chardonnay 2017, South Australia

Sourced from the Williams family vineyard (just a short five minute tractor ride from the Parker Estate Cellar Door) fruit for this Chardonnay was picked in March 2017. Following harvest the fruit was fermented in stainless steel before remaining on lees for 6 months to boost flavour complexity and texture. Favourite Son Chardonnay is elegant and fruit driven, showcasing distinct varietal and regional notes.

Ideal with seafood or light poultry dishes.

Serving temp: chilled

Suggested food match: seafood or light poultry dishes.

Total case price: £111.02 Club discount: £12.02 Club case price: £99.00

Thank you for your continued subscription to The JN Wine Club



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