

## Luxury Club

THE August 2018 SELECTION



£16.50 x 2

### Quinta Soalheiro Alvarinho 2017, Minho, Portugal

"The 2017 Alvarinho is dry and comes in at 12.5% alcohol. Colloquially known as the "classico," the flagship unoaked Alvarinho, this is typically one of the finest values in Vinho Verde. It ages effortlessly. It's concentrated and structured. Sourced from 25-year-old vines, this shows off that bit of "Soalheiro Green," as I like to call it, then adds a big finish and a concentrated mid-palate to accompany the herbs. Ripe, fruity and surprisingly accessible this year, this shows very well from the get-go. 92 points" Mark Squiries, 237, The Wine Advocate, June 2018

**Serving temp:** chilled

**Suggested food match:** creamy rice with cod, monkfish, or shrimp, served with toasted crusty bread and a garlic butter sauce



£14.99 x 2

### Domaine Manciat-Poncet Macon Charnay 2016, Bourgogne, France

Domaine Manciat-Poncet is a result of the merger of two family-owned estates: the Manciat in Charnay-lès-Mâcon and the Poncet family in Vergisson, in the appellation of Pouilly-Fuissé. The vines are all aged between 40 and 60 years and the wines display lovely floral notes.

100% hand-harvested grapes (a rarity in the region) and attention to detail at every level make this one of the purist, most satisfying white burgundies in its class.

The nose is of ripe green apples with just a hint of citrus. Not muddled by oak that would overpower the delicate fruit, it shows crisp acidity and good mineral punch in the middle while finishing plump and long. A great value in chardonnay!

**Serving temp:** chilled

**Suggested food match:** aperitif, salty finger foods such as crackers, peanuts and olives



£ 10.50 x 2

### Chateau de Lascaux Cavalier Blanc 2017, Languedoc, France

A white blend predominantly made from Sauvignon Blanc with Viognier added to give a more rounded flavor and ripe fruitiness.

A beautiful pale dress with green reflections and straw inflections. The nose is powerful and complex with notes of white flowers (acacia), followed by white peach, gooseberry, apricot and mango. In the mouth: a beautiful attack with freshness and finesse, but also volume.

A very long finish with floral notes lingering acidity and great freshness and verve. Organic, seriously tasty and deservedly popular.

**Serving temp:** chilled

**Suggested food match:** poultry and seafood



£13.99 x 2

## Hesketh Small Parcels Shiraz 2016 Barossa, Australia

Deep inky red with purple flecks. Dark plum, spicy mulberry and rich chocolate cake. Generous and ripe without being overpowering. Cherry fruits with reminders of toasted oak in the background. Primary fruit and oak characters are balanced neatly with natural acidity. A smart Shiraz, showing elegance and restraint, whilst still allowing the classic Barossa traits of power and richness to shine. Fruit for this wine was sourced from three vineyards across two subdistricts within the Barossa. Serve with Mature Cheddar, smoked and BBQ meats or rich stews.



**Serving temp:** room temperature.

**Suggested food match:** mature vintage cheddar



£18.89 x 2

## Pira Luigi Langhe Nebbiolo 2016 Piedmont, Italy

Luigi Pira's Nebbiolo is sourced from south-facing vineyards, predominantly composed of clay and limestone, planted in 1999 in the Serralunga d'Alba area. The wine is matured in a mixture of small and large wooden barrels for 12 months. The wine is intense garnet red in colour with a nose typical of a young wine - complex, fruity, spicy with light leather tones. The palate is supple, with sweet, gentle and persistent tannins. This delightful wine would accompany foods such as pasta and rice with meat or roast veal to perfection.

"One of Piedmont's superstars... these are wines of extraordinary complexity and breath-taking richness."

**Robert Parker, The Wine Advocate**



**Serving temp:** room temperature. Decant for 1 hour



**Suggested food match:** Ossobuco or wild mushroom risotto



£13.99 x 2

## Hesketh Small Parcels Negroamaro 2016, Barossa, Australia

An ancient variety; Negroamaro has been associated with the area of Puglia in southern Italy for over 1,500 years. Renowned for being an intensely dark skinned grape, the Greek and Latin translation of the name literally means 'blackest of the black'. Sweet dried herbs, aniseed, raspberry and a touch of earth. A juicy and well-balanced palate showing an array of vibrant flavors, all coming together in harmony. Fine tannins lead into a moreish finish. A lovely light-to-medium bodied aromatic summer red wine. Plenty of interest from the fresh fruit notes, lively acidity and touch of vanilla sweetness.



**Serving temp:** lightly chilled

**Suggested food match:** Chicken parmigiana with salad and French fries

Total case price: £172.62

Club discount: £22.62

Club case price: £150.00

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