




£15.50 x 2

Herdade Do Portocarro Tinto 2014, Setúbal Peninsula, Portugal

Aragonez, Touriga Nacional and Cabernet Sauvignon. Aged for 12 months in French Oak casks. Medium body, elegant, refined, gastronomic, solid. Intense pomegranate colour. The aroma is soft and refined allowing the grape varieties features to excel. Notes of wild blackberries mixed with ripe plums and cassis are blended in a most elegant way, allowing the emergence of a very subtle wood toast. In the mouth it is smooth, revealing a balanced acidity and a structure solidly supported by the tannins.

 **Serving temp:** room temperature. Decant for 1 hour
Suggested food match: beef or lamb stew





£15.99 x 2

Bodegas A. Fernández Condado De Haza Crianza 2015, Ribera del Duero, Spain

Alejandro Fernandez of Pesquera de Duero initiated the replanting of Spain's Ribera del Duero region in the 1970s where his red wines made from Tempranillo grapes are internationally famous. Aged in American oak barrels for 18 months with a further 6 months in bottle the wine has a nose of redcurrant and rose petals and the mouthfeel is full flavoursome and powerful with black fruit notes predominant. Decant well before drinking and serve with robust foods.

"Old-School" – James Suckling

 **Serving temp:** room temperature. Decant for 1 hour
 **Suggested food match:** grilled steak, red wine reduction sauce and roasted potatoes




£15.95 x 2

Chateau Leconte Marquey 2015, Bordeaux, France

A great wine produced in Saint Emilion AOC. Owned and managed by Jean Paul Borderie. The property was taken over from his mother and a few hectares bought and expanded upon. Significant investment in both chateau and vineyard has brought about improved quality in recent years.

This wine is assembled from 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, the components see 12-15 months in oak barrels. Flavours of red and black berries, as well as roundness and opulence, refined tannins, soft and inviting, allowing this wine to pair wonderfully with hearty fayre and a fine cheese board. A beautiful dinner table companion over the festive period.

 **Serving temp:** room temperature. Decant for 30 mins
Suggested food match: beef stew, steak frites, mature cheddar, roast lamb



£15.50 x 2

Château Macquin 2015, Bordeaux, France

Less than 200 ha, the appellation Saint Georges-Saint Emilion is the smallest satellite appellation close to the Saint Emilion appellation. Chateau Macquin was created by Albert Macquin in the late 19th century.

The 2015 is a blend of 80% Merlot, 10% Cabernet Sauvignon and 10% Cabernet Franc. Displaying a garnet-red colour. Intense nose with ripe red fruits, lightly woody. In the mouth, fresh and rich, mellowed fine grained tannins with great intensity. This is a very easy going and light footed wine. Whereas, Bordeaux is normally considered a heavier, richer wine this is veering towards elegance.

Serving temp: room temp

Suggested food match: charcuterie board and cheeses



£12.49 x 2

Domaine de L'Ameillaud Cairanne 2015, Rhone, France

"What should be an outstanding wine, the 2015 Cairanne L'Ameillaud is a layered, balanced, seamless blend of 55% Grenache, 25% Syrah and 20% Carignan that was completely destemmed and brought up all in concrete. White pepper, black raspberry, creamy licorice and strawberry notes all emerge from this beauty, and it has elegance and richness, with top notch tannin quality. 90-92 Points." (Jeb Dunnuck, Robert Parkers Wine Advocate, Dec 2016)

Deep colour with purple highlights. Soft fruit on the nose, blackberries, and black cherries with hints of jam also minerality. A very unctuous mouth with a sensation of fullness and sucrosity. Round, soft tannins. One finds liquorice and subtle hints of vanilla. It's a soft wine, easy and generous.

Serving temp: room temperature

Suggested food match: sausage and white bean cassarole



£11.99 x 2

Domaine Roger Sabon Cotes du Rhone 2017, Rhone, France

Very popular, rich and fruity with lots of dark brambly fruit and spice, medium to full on the palate with soft approachable tannins and a long finish. A bottle of wine that delivers from vintage to vintage. A firm staff favourite! The wine is assembled from; Grenache 80%, Syrah 10% & Cinsault 10%.

Great with red meats and gutsy casseroles.

"Moving to the reds, the 2015 Côtes du Rhône Rhône By Roger Sabon is terrific, medium-bodied, sweetly fruited effort that offers ample kirsch, raspberry, spice and dried flower aromas and flavors. It should be a great value. 89 Points." (Jeb Dunnuck, Robert Parkers Wine Advocate # 227, Oct 2016)

Serving temp: room temp

Suggested food match: heavy casserole dishes/ braised meats

Total case price: £174.84

Club discount: £24.84

Club case price: £150.00

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