

Luxury Club

THE November 2018 SELECTION



£13.95 x 2

Altos De Torona, Albarino, Rias Bixas, Spain

Our new award winning Albarino comes from an area of Galicia close to the Atlantic Ocean and between the rivers Bravos and Pego. It is fermented in stainless steel and aged on its fine lees before bottling. Combining the region's purest tradition and grapes with the most modern wine technology produces a delicious wine with aromas of apple and stone fruit, toast and minerals, it is perfectly balanced with a lingering citrus finish.

 **Serving temp: chilled**
 **Suggested food match: shell fish**

£11.50 x 2

Botter Prosecco DOC Spumante NV, Veneto, Italy

Typical crisp and delicate perlage - tiny, refined bubbles! Pale light yellow colour, delicate and fragrant bouquet, with fruity notes of banana and apple and notes of acacia flowers. Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste.

Serving temperature: 8-10 °C

Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses.

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

£11.50 x 2

Parker Favorite Son, 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.

The Colour is bright light straw with golden tints. On the nose, lifted aromas of nectarine and honeydew melon with a touch of spice and toasted cashews. On the palate; fresh lemon-citrus with a panna cotta like creamy texture, brioche and some mineral restraint. Finishes fresh and crisp.

Ideal with seafood or light poultry dishes.

 **Serving temp: chilled**
Suggested food match: roast chicken



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

Domaine Gueguen Chablis 2017, Bourgogne, France

"This fruity vintage yields crisp-textured wines. Offering citrus and creamed-apple flavours, this wine gains further lift from its acidity and light touch of spice. It's lively, fruity and ready to drink.

89 points."

(Roger Voss, Wine Enthusiast Magazine, Jan 2018)


 **Serving temp:** lightly chilled

 **Suggested food match:** smoked salmon

Zuani Vigne Collio Bianco 2016, Collio, Italy

Patrizia Felluga's seven hectare property is set right in the heart of the Collio. She makes just two wines both with the same blend of Pinot Grigio, Chardonnay, Friuliano and Sauvignon Blanc. Each of the grape varieties is vinified separately in stainless steel and then blended together with Patrizia's expertise. The bright yellow hue of the unoaked Collio Bianco introduces a soft, complex, fruit-rich nose enhanced by lingering mineral notes. The warm, broad palate echoes the nose, revealing balanced acidity and impressively rich fruit on the long finish. It is a delicious match for light starters, baked rice or pasta, fish and white meats. Serve at about 14°C.

 **Serving temp:** lightly chilled

 **Suggested food match:** baked rice or pasta, fish and white meats

Total case price: £170.56

Club discount: £20.56

Club case price: £150.00

£ 11.50 x 2

Sartarelli Tralivio Classico Verdicchio Superiore 2016, Marche, Italy

"Fresh aromas of peony, iris and buttercups mingle with notes of golden delicious apple and fresh thyme; then light and lively with harmonious acids and sneaky concentration to its white stone-fruit and floral flavors. Drink 2013 - 2015."

(Decanter magazine, May 2013).

Charming with sushi, salmon and raw fish. It matches very well with elaborated fish or white meat dishes, baked or grilled fish, even spicy food, chicken or rabbit "in potacchio" (typical local dish) and lamb fricassee. It is also very good with mushrooms, truffles and medium mature cheeses.

 **Serving temp:** chilled

Suggested food match: sushi, salmon and raw fish

*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