

Luxury Club

THE May 2019 SELECTION



£11.50 x 2

Cotes du Rhone Domaine des Argelas Red 2016,
Rhône Valley, France

"Sustained ruby colour, violet reflections. Pleasant nose, cherry, red berries, creamy note. Fresh mouth, full bodied, powerful, crisp fragrances loyal to the nose, Sun, some spices, pleasant purity of the fruit, final, firm, well elaborated blend."

(GILBERT & GAILLARD, gilbertandgaillard.com, 2017)

The wine is a blend of Grenache and Syrah.

The Argelas is a flower that looks like the broom flower. It is the Provençal name of the gorse.



 **Serving temp:** room temperature. Decant for 30 mins.
Suggested food match: slow-cooked or braised meats



£15.99 x 2

Journeys End Shiraz 2014,
Stellenbosch, South Africa

Only free run juice was used, and malolactic fermentation was done in barrels. 10% of the wine went through carbonic maceration with the other 90% naturally fermented. The wine was matured for 16 months in 10% new American oak barrels and 20% new French oak barrels. After final blending the wine was only filtered before bottling. Dark ruby in colour. This vintage has beautiful concentrated fruit flavours showing a mix of redcurrant, blueberry, hints of violets and white pepper. A full-bodied wine, with finely structured tannins complimenting an elegant, soft finish. Ready to drink now and can age until 2026.

 **Serving temp:** room temperature
 **Suggested food match:** char-grilled Rib-Eye Steak with all the trimmings




£15.49 x 2

Massaya Le Colombier 2017,
Bekka Valley, Lebanon




The Massaya winery and vineyards are nestled between the mountains and the Mediterranean, producing a wide range of unique wines. It is run by two brothers, Sami and Ramzi Ghosin, in partnership with Domain du Vieux Telegraphe and Dominique Hebrard.

This is an easy-drinking red blend comprising; Cinsault 35%, Grenache 35%, Syrah 15% and Tempranillo 15%. An easy-going wine for all occasions. It has a strawberry hue with cherry reflections and an aromatic nose reminiscent of raspberries and other summer fruits. The aromas are spicy and subtle. It is both generous, light, round and easy to approach. Supple in the mouth, it possesses good length with a fresh and fruit driven finish.
TO BE SERVED CHILLED

 **Serving temp:** lightly chilled 13-15 Degrees C
Suggested food match: tapas and meze



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The JN WINE Club



£15.39 x 2

Château Macquin 2015, Saint Georges-Saint Emilion, 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, the first agronomic engineer to plant again after the phylloxera of the late 19th century. Dennis Corre Macquin is the wine-maker at Château Macquin and has continued to follow in his family's pioneering footsteps. It is a 31 ha vineyard, mainly merlot planted, almost as famous as Saint Emilion wines (without the huge price tag.) Saint-George enjoys one of the best elevations on the right bank, giving the wines freshness and depth.

The 2015 80% Merlot, 10% Cab Sauv and 10% Cab Franc. Garnet-red colour. Intense nose, ripe red fruits, woody. Fresh and rich, mellow tannins with great intensity. This is a very easy going and light footed wine.

Serving temp: room temperature

Suggested food match: roast lamb or beef



£13.59 x 2

Domaine Gayda Figure Libre Freestyle Rouge 2017, Languedoc-Roussillon, France

Made from Syrah, Grenache, Carignan and Mouvedre. The grapes are sourced from a variety of vineyards in Roussillon Minervois/La Livinière and Gayda's own estate in Malepère. Fermented in stainless steel without the addition of SO2, then aged for 9 months in a variety of oak barrels.

The result is a fragrant wine that exudes rich dark bramble and raspberry Syrah fruit. Notes of fresh bread, herbs and spices make for a complex and compelling nose. The palate is balanced and fruity with flavours of bramble damson and spiced oranges with firm but polished tannins and mouth-watering acidity.

*Low Sulphur, Organic wine

Serving temp: room temperature

Suggested food match: rich dishes, braised meats



£12.50 x 2

Daumen Mediterranee 2017, IGP Mediterranee, Southern Rhone, France

This is a new portfolio of wines for both us, and Jean-Paul Daumen. They simply desire to be accessible and authentic. The IGP Mediterranee, from the owner of Domaine de la Vieille Julienne (John-Paul Daumen) is made in the same winery and with the same attention to detail as the main wines. Jean-Paul works the vineyards organically and biodynamically.

This wine contains Cabernet Sauvignon Grenache, Syrah, Merlot, the rest Carignan and Cinsault. Only 20,000 bottles are produced from these 6 hectares that go into this wine.

A deeply earthy and spice driven nose greet the drinker. Ripe red plum with rose petal touches, sweet cherry underneath. Very earthy and savoury. Also in the mouth nice ripe fruit with rose petals with some orange rind character. Medium bodied with soft, polished tannin, but also beautiful spices.

Serving temp: room temperature

Suggested food match: lamb burgers, with garlic and olive oil

Total case price: £169.90

Club discount: £19.90

Club case price: £150.00

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