

Luxury Club

THE May 2019 SELECTION



£13.99* x 2

Journeys End Chardonnay 2017,
Stellenbosch, South Africa

This Chardonnay represents the pinnacle of white wine making at the Journey's End Estate. The grapes are harvested from the best vineyards and the winemaking finishes with maturation in brand new oak for 8 months. Clear and bright, straw with a hint of green. The wine shows delicate citrus fruit and orange blossom characteristics as well as vanilla oak aromatics due to the generous 7-month barrelling period. The palate is smooth, with a zesty malic acid finish due to restrained malolactic fermentation. Drink now with potential aging until 2022.

***JN Club Exclusive Price!**

Serving temp: chilled 11-13°C

Suggested food match: chicken in a creamy, white wine sauce



£14.99 x 2

Cantine Pra Soave Classico 2018,
Veneto, Italy

The Pra vineyards are 30 km from Verona in Monteforte d'Alpone in the very heart of the Soave Classico District. The property produces benchmark Soave with Pra regarded as one of the best Soave producers in Italy.

Made with 100% Garganega from 30- and 60-year-old vines planted in volcanic soils. The wine is vinified in stainless steel and shows the freshest side of the Garganega grape. It shows as bright and vibrant in the glass and exhibits attractive pure aromas.

Serving temp: chilled 11-13°C

Suggested food match: seafood pasta



£16.99 x 2

Pazo de Señoráns Albarino 2017,
Rias Bixas, Spain

The estate covers 14 hectares of which 8.5 are planted with Albariño vines in siliceous granitic and decomposed soils. Marisol Bueno is the true pioneer and force of this young appellation. Through her work the DO was created in 1988 quality thresholds were introduced and the region began to receive wider worldwide recognition. Today the property is one of the few remaining family owned estates and remains quite small in order to maintain a rigorous level of quality.

Very popular choice with all our staff. Aromas of nectarine, fresh figs, zest of orange and white flowers. Dry, and zesty with a mineral backbone, with a long finish and good length.

A delicious alternative to Sauvignon Blanc, light bodied and refreshing with real zip. A wine to savour with shellfish and seafood of all kinds.

Serving temp: chilled 11-13°C

Suggested food match: all types of seafood



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


£8.99 x 2

Mondo del Vino La Piuma Pecorino Terre di Chieti 2017, Abruzzo, Italy

White wine made of a rare and long-forgotten Abruzzo grape variety that is now being rediscovered. A delightful dry wine from the pecorino grape. It starts with sweet notes of apple and pear with hints of jasmine, lemon and some shy floral notes. All aromas lead to tastes with a touch of ripe nectarine and honey for a crisp, clean profile.

This new vintage seems to be really punching above its weight, fresh, vibrant and exciting. Chill and serve with a summer seafood feast or roasted chicken.

 **Serving temp:** chilled 11-13°C

 **Suggested food match:** Fettuccine Alfredo, topped with leftover roast chicken – an easy Monday night dinner

£17.95 x 2

Chateau de Beauregard Macon Bussieres 2017, Burgundy, France

Bussières is one of 26 villages allowed to attach their name to Mâcon given that the wine comes entirely from that commune. This Mâcon-Bussières is made from 60-year-old vines grown at an altitude of 350 meters on a steep slope facing Southwest, just below the rocky cliff of Mont Sard. The wine is fermented and aged in stainless-steel tanks. Because of the vineyard's altitude and limestone-rich clay, this Mâcon-Bussières shows a harmonious mineral-driven acidity. Aromatic, with notes of ripe, yellow stone fruits, this wine delivers a supple mouthfeel due to 9 months of lees aging.

Pairs well with light fish and shellfish and can counterbalance cream-based sauces.

 **Serving temp:** lightly chilled 12-15°C

 **Suggested food match:** Fish cooked in butter (like sole meunière)

Total case price: £171.80

Club discount: £21.80

Club case price: £150.00

£12.99 x 2

Vinedos y Bodegas Dominio De Tares Godello La Sonrisa 2016, Bierzo, Spain

La Sonrisa, or 'The Smile' is a wine that's primary purpose is to be enjoyed with friends, food and ultimately put a smile on the face of the person drinking it. La Sonrisa shines brightly with all the most characteristic aromas of the variety Godello, jubilant youthful aromas of citrus, green apple and stone fruit. The palate is refreshing with brisk acidity, moderate alcohol, soft texture and long refreshing finish.

It is perfect to enjoy it with light and medium bodied dishes like snacks, tapas, baked fish, pasta and paella. Serve around 10-11°C, but never too chilled.

 **Serving temp:** chilled 11-13°C

Suggested food match: snacks and tapas

*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