


Premier Club

THE May 2019 SELECTION



£24.95

£24.99



Chateau de Beauregard Pouilly Fuisse
Les Insarts 2016, Burgundy, France

Pouilly-Fuissé is a full-bodied wine of rich and opulent flavors and texture. Ripe apple, lemon, cream, and brioche are Pouilly-Fuissé's hallmark flavors. Château de Beauregard generally aims for clarity and freshness over oaky flavors and this wine shows a touch of toast and vanilla from aging partially in barrel.

Serve between 12 and 15°C in fine crystal glasses. 'Les Insarts' matches well with scallops, grilled or 'en sauce' fish, poultry (poulet de Bresse à la crème), 'quenelles' and 'and of course goat cheese

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** shellfish and lobster


Dog Point Chardonnay 2016,
Marlborough, New Zealand


"Definitely not shying away from matchstick on the nose, but it costs one heck of a lot less than a Coche wine. Very crystalline with good fruit focus on the mid palate. Very far from sweet. Crisp and rewarding. Great balance and fans out on the finish.


Drink 2018 - 2023.

17points."

(Jancis Robinson, JR Purple Pages, December 2018)

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

 **Suggested food match:** white meat, fish and poultry


Domaine Bott Geyl Riesling Schoenenbourg Grand
Cru 2012, Alsace, France

"From ripe and a little bit of overripe berries the 2012 Riesling Grand Cru Schoenenbourg is intense, deep and highly complex on the nose that displays very delicate fruit aromas. Bottled with 12 grams per liter of residual sugar, this is a very complex and persistent cru full of tension and expression. A great Riesling in the dry style that reflects the highly complex terroir of the Schoenenbourg with its marl, gypsum, red sandstone and seashell limestone soils.

94 Points."

(Stephan Reinhardt, Robert Parkers The Wine Advocate, Sept 2015)

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** complex Asian cuisine

£52.99

Cantine Pra Amarone Della Valpolicella DOCG 2012, Veneto, Italy

The wine has a ruby red colour. The aromas are intense and complex. On the palate cherries, plums mixed with bitter cocoa and liquorice, flavoursome and smooth structure balanced with tannins and freshness thanks to the altitude of vineyard and the high chalk composition in the marl soil.

Power combined with elegance, as suggested by the horse breed T.P.R on the label.

Perfect with wild game, mature cheese or simply a wine to contemplate and take your time over.



 **Serving temp:** room temp. Decant 2-3 hours
 **Suggested food match:** parmesan chesse with truffle honey

£21.99

Domaine Vieille Julienne Cotes Du Rhone Lieu-dit Clavin 2016, Southern France

The Côtes-du-Rhône is a great example of property style, made for smoothness and power. Produced on fairly stony, aired and deep soils, it is dominated by our old Grenache, in a place called "Clavin". According to the year the "Clavin" is supplemented by 20 to 30% by Syrah and old Mourvèdre. Like the Chateauneuf du Pape, 2 sorting's occur. Only healthy and ripe grapes are vinified. Balance being established in the vineyard, the grapes are vinified without any external contribution (sulphites, tartaric acid ...) and exclusively with indigenous yeast. The temperature is controlled during fermentation, over-extraction is not required. At the end of the fermentation, draining is done, by gravity, directly into the foudre, in which, after malolactic fermentation the elevation will continue over one year. After a single sulphating, the wines will be bottled without fining or filtration. The Côtes-du-Rhône is in perfect harmony with the style of our estate.

Aging potential: 4 to 8 years. Serving temperature: 16°.

 **Serving temp:** room temperature 15-18°C
 **Suggested food match:** slow cooked beef bourguignon



£44.60

Château Pavie Macquin 2014, Saint Emilion, Bordeaux, France

"The 2014 Pavie-Macquin has a concentrated bouquet with layers of blackberry and raspberry coulis, infused with potpourri and incense. There is something almost forbidding about the aromatics at the moment. The palate is medium-bodied with supple ripe red berry fruit, a fine line of acidity, although it feels a little soft on the finish when I needed more precision and backbone. Let's see how this ages in bottle, because I suspect that it will gain more density and structure with 2-3 years of bottle age. Drink 2020 - 2040.

91-93 Points."

(Neal Martin, eRobertparker.com, March 2017)

 **Serving temp:** room temp. Decant 2-3 hours
 **Suggested food:** Pan-seared filet mignon with garlic & herb butter

Total case price: 202.54

Club discount: 22.54

Club case price: 180.00

*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