

Discovery Club

THE **May 2019** SELECTION



£10.50 x 2

Beauvignac Picpoul 2018,
Languedoc, France

Fragrant aromas of pear and white flowers leap enticingly from the glass leading to a palate that is crisp and lively with hints of grapefruit and exotic fruits. Known as the Muscadet of the South in France this is a thirst-quenching, mineral wine that is the perfect choice as a seafood partner, particularly oysters!

- Serving temp:** well chilled. 8-10°C
- Suggested food match:** oysters



£10.59 x 2

Dominio La Granadilla Rueda 2017,
Rueda, Spain

One of the best ways to drink Verdejo is alongside food. The wine's higher acidity and subtle bitterness make it work very well as a palate cleanser. Things to keep in mind when creating pairings is to use Verdejo's lime and citrusy flavors to offset a dish. As a general rule, if you would put lime in the meal, it will probably pair well with Verdejo!

- Serving temp:** chilled 10-12°
- Suggested food match:** fish tacos with a squeeze of lime!



£7.49 x 2

Chiringuito Cove Sauvignon Blanc 2018,
Central Valley, Chile

Tropical fruit hints vie with floral and citrus flavours in this competitively priced Sauvignon from the same inimitable stable as one of our favourite Chilean producers Vina Casablanca. Fresh lively tropical fruit and elderflower flavours dominate with a brisk acidity keeping all the elements in check.

- Serving temp:** well chilled 8-10°
- Suggested food match:** chicken parmigana and blue cheeses



The JN WINE Club



£10.99* x 2

Journeys End 'The Pastors Blend' Cabernet/Merlot
2017, Stellenbosch, South Africa

'The Pastors Blend' Cabernet/Merlot is a well-judged partnership of the classic Bordeaux varieties, resulting in an elegant, harmonious wine for earlier drinking rather than long-term cellaring. All cultivars were matured separately and then subjected to a 12 month barrelling period (second and third fill French oak barrels) before being blended, fined and bottled.

 **Serving temp:** room temp. 15-18°C
 **Suggested food match:** roasts and BBQ's



Morisfarms Mandriolo Maremma Rosso Toscana
2018, Tuscany, Italy

From southern Tuscany this blend of 80% Sangiovese with 10% each of Cabernet Sauvignon and Petit Verdot from the organically-run Morisfarms estate is a flavoursome package with a nose of damson and plum following on to a smooth palate redolent of dark fruits. It is medium bodied with a long finish, perfectly at home with tomato based Italian inspired dishes.

 **Serving temp:** room temp. 15-18°C
 **Suggested food match:** spaghetti Bolognese





£8.39 x 2

Bodegas Coloma Graciano 2014,
Extremadura, Spain

Aged 3 months in American oak, then aged 3 months in French oak. The wine has an intense red garnet colour. Aromas of ripe fruits and toast precede a mineral palate with soft tannins finishing warm with hints of spices and wood. Perfect with red meat, barbecue, roast beef and hearty stews. It is one of the few wines made of 100% Graciano grape, and the only wine that is 100% Graciano here at JN Wine.

It is original and daring at the same time.

 **Serving temp:** room temp 15-18°
 **Suggested food match:** smoked sauges

Total case price: 117.70

Club discount: 18.70

Club case price: 99.99






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