

## Discovery Club

THE July 2019 SELECTION




€12.99 x 2

### Journey's End The Haystack Chardonnay, Stellenbosch – South Africa

Undergoing several organic and Biodynamic practices on the farm. Aside from being the second wine farm in SA to be solar powered, they undertake some age old practices too, such as the planting of crops between vineyard rows (to prevent weeds and therefore reduce the need for spraying), the introduction of Egyptian geese (to control snails), Barn and Eagle owls (to control rodents), of which all play their part in ensuring nature and the environment are preserved and protected for generations to come.

Oak and fruit are perfectly matched, each having it say without dominating; citrus peel and melon. The limey acidity seamed through the fruit flavours gives food-friendly freshness

 **Serving temp:** chilled 12-14°C

 **Suggested food match:** Beautiful with Sushi, also have with Mushroom Risotto




€11.99 x 2

### Botter Vicolo Pinot Grigio, Veneto - Italy

Botter can draw on traditions dating back almost a hundred years. It has passed through the careful hands of three generations for whom wine was a passion as well as a trade.

Fresh, lively style of Pinot Grigio with a bouquet of apples and pear. The palate is fine and dry with green apple underlain with refreshing natural acidity.

 **Serving temp:** chilled 12-14°C

 **Suggested food match:** Light fish dishes, Halibut or Sole



€13.35 x 2

### Petit Mazuret Voignier, Rhone - France

A new addition to our flourishing range of everyday and hugely enjoyable French 'everyday' wines. The Petit Mazuret is Demazet Vignobles signature of their vineyards of Provence, the "Mazet", a tiny house settling in the middle of the vines, used to be a shelter for the winegrowers. The "Mazet" inspired our winemakers in the elaboration of this cuvee in order to offer a typical wine from our Provençal Terroir.

The lush and aromatic Viognier displays with a shiny pale gold colour with green highlights towards the rim. A complex bouquet of apricot and peach, with notes of white flowers. Fruity, round and generous in mouth. Spicy and lively finish. A true and vibrant example of what the Viognier grape can do when grown in the lush Southern French sunshine.

 **Serving temp:** chilled 12-14°C

 **Suggested food match:** Perfect as an aperitif, beautiful with Thai fish cakes

# The JN WINE Club



€13.35 x 2

Domaine Lalaurie Alliance Rouge 2017,  
Languedoc - France

In 2007, the 10th generation took over the working of this vineyard. Since this date, twin sisters, Audrey and Camille, with their two distinct but complimentary personalities, have been combining their expertise and fresh energy to bring their own special touch to the domain and to build on the heritage that the intuition and hard work of their parents, Jean-Charles and Catherine, helped develop.

The Alliance Rouge 2017 is comprised of: Marselan (40%), Merlot (20%), Cabernet Franc (20%), Cabernet Sauvignon (20%)



It's a wine bright red with a purple tint. At first, the nose presents red and black fruit (cherry, blackberry), upon further inspection some spices, vanilla and liquorice appear. In the mouth, it is supple with a round mouthfeel. The tannins are soft and polished. It finishes final with cooked fruits and black fruits (black berry). This is a wine to sip with friends and during the summer season.

 **Serving temp:** Room temperature 16 - 18°C  
 **Suggested food match:** Great with Tomato based dishes – Lasagna, Spaghetti Bolognese

€14.50 x 2

Umani Ronchi Babylon Rosso 2013, Marches –  
Italy

Made from young vines Babylon is easy-drinking and versatile combining well with many foods and eminently suitable for a variety of social occasions. It has an intense ruby red colour with clear purple hints. On the palate the dominant impression is sour cherry the most characteristic note of the

 **Serving temp:** room temperature 15 - 18°C  
 **Suggested food match:** A great BBQ wine, Perfect with BBQ Ribs



€14.99 x 2

Le Paradou Cepage Grenache 2017, Rhone -  
France

Le Paradou is a project created by Alexandre and Frédéric Chaudière whose family produce some of the most respected wines in the Ventoux at Château Pesquié.

It is reasonable to think “Paradou” means “Paradise” in the old language of the “langue d’oc”, as it is magical to live in the south of France. Yet, “Paradou” actually refers to the old watermills that once dotted the landscape. It is in homage to these majestic giants, built on the banks of streams since Roman times, that we have created these fresh and pleasing wines.

Limpid and dark ruby colour with a delightful nose of black and red berries with spicy notes emerging. On palate has it has good concentration, roundness and freshness at the same time. Crunchiness of the grapes, cherry and blackcurrant aromas with hints of pepper.

 **Serving temp:** room temperature 15-18°C  
 **Suggested food match:** Perfect with game dishes, Venison and even charcuterie

Club case price: €140.00

Case Price: €162.34

Special Case Saving: €22.34

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subscription to The JN Wine Club*



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