### The IN WINE Club

## **Discovery Club**

THE September 2019 SELECTION



£7.99 x 2

Botter Arcano Pinot Grigio Rosé, Sicily, Italy

A pretty pale pink colour with lots of ripe Conference pear, Honeydew melon and strawberry and raspberry on the nose and palate. Dry and fresh with lifted acidity this would be a great accompaniment to a prawn and avocado salad, white fish or it can be enjoyed chilled on its own.

Serving temp: well chilled 8-10°

Suggested food match: seafood-based pasta dishes

£9.95 x 2

#### Vina Casablanca Cefiro Sauvignon Blanc 2018, Casablanca, Chile

The Santa Isabel Estate is the most westerly vineyard in the Casablanca Valley one of the most renowned Chilean cool climate wine regions. Its proximity to the Pacific Ocean brings every-morning fogs and cool afternoon sea breezes that moderate the valley temperatures and humidity.

The grapes are hand-picked in the coolest hours of the day to protect the grapes which undergo a rigorous double selection upon reaching the winery. The 2018 Cefiro Sauvignon Blanc is pale gold in colour exhibiting a pure expression of fruit with aromas of passionfruit, lychee and a hint of bergamot on the nose. The palate is firm with natural acidity and notes of exotic citrus.

Serving temp: chilled 10-12°

Suggested food match: goats cheese, seafood, fish and chips



£12.69 x 2

#### Forrest Estate Sauvignon Blanc 2017, Marlborough, New Zealand

Bright, pale straw-yellow colour with slight green hues, pale on rim. The nose is finely presented with intense and deep aromas of passionfruit and minerals, promising to open up with interest and detail. To taste, tropical fruits - passionfruit and guava, aromatic herbs -lemon thyme and sage with hints of white flowers. It's full and generous in the mouth, yet crisp, refreshing and dry with just a hint of salty minerality on the finish.

Serving temp: chilled 10-12°

Suggested food match: salads, vegetables, and Mediterranean fare.





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£7.59 x 2

#### Cosechero Y Criadores Candidato White 2018, Spain

Made from the Viura grape variety, the grape of choice for white Rioja. Its expressive nose exudes aromatic reminders of lemon pineapple grapefruit and quince with floral hints reminiscent of camomile and jasmine. The palate is medium bodied with flavours of fresh fruit mirroring the nose.

The handy screwcap closure makes this an ideal wine for parties and barbecues.

One of JNs most popular wedding wine choices.

Serving temp: well chilled 8-10°

Suggested food match: prawns in garlic butter

£7.89 x 2

Bodegas y Vinedos Monfil Kalius Macabeo, Cariñena, Spain

Intense clean aromas of zesty apple and juicy apricots, this crisp white wine is lively, refreshing, fruity and floral on the palate.

Best With: Tapas, rice based dishes, fish, pasta, salads, and sushi.

Serving temp: well chilled 8-10°

Suggested food match: seafood-based rice dishes

Domaine Lalaurie Alliance White 2018, Languedoc, France

The Alliance Blanc 2018 is comprised of: Sauvignon Blanc 95 %, Chardonnay 5%.

The Alliance Blanc is pale yellow with silver rim. The nose is complex and fruity showing a blend of citrus fruits (lemon, lime and grapefruit) and blackcurent bud. This supremely refreshing wine has gentle refreshing acid and a supple mouthfeel that warrants another sip. From the sun drenched vineyards of Southern France to your glass, delicious!

Excellent with fish, shellfish and white meat. Or the simplest in aperitif.

Serving temp: chilled 10-12°

Suggested food match: chicken in garlic butter

Total case price: £110.20 Club discount: £11.20 Club case price: £99.00

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