

Luxury Club

THE November 2019 SELECTION




£15.99 x 2

Bodegas A. Fernández Condado De Haza Crianza 2016, Ribera Del Duero, Spain

Alejandro Fernandez of Pesquera de Duero initiated the replanting of Spain's Ribera Del Duero region in the 1970s where his red wines made from Tempranillo grapes are internationally famous.

Condado de Haza is a south facing slope along one kilometre of the Duero River where planting began in 1989. Superior exposure and soils artisanal winemaking and fifteen months in oak yield a noble wine of which Alejandro is justifiably proud. Decant well before drinking and serve at 16°.

 **Serving temp:** room temp 16-18° C.
Suggested food match: roast lamb



£13.50 x 2


Umani Ronchi Jorio Montepulciano d'Abruzzo 2016, Abruzzo, Italy

Jorio was created in the mid-nineties to express the great potential of the Montepulciano grape. Umani Ronchi use selected grapes in collaboration with dedicated Abruzzese winegrowers who farm vineyards in favoured sites.

Deep ruby red in colour, plum and red cherry on the nose, followed by balsamic and salty notes on a background of ripe liquorice. With eloquent and clean tannins in the mouth, it comes across as medium to full and vigorous, with a long and intense finish.

Best served with hearty dishes such as roast beef and game.

 **Serving temp:** room temp 16-18°

 **Suggested food match:** intensely flavoured cooked dishes made with tinned, roast or dried tomatoes




£13.95 x 2

Finca Sopenia Malbec 2018, Medoza, Argentina

Sopenia Wines are born at Gualtallary, Tupungato, Mendoza, Argentina at an elevation of 4000 feet above sea level. This is a privileged Terroir for the elaboration of complex and concentrated wines balanced with freshness and elegance.

The pristine Malbec grapes are hand harvested before being submitted to a strict selection process. Aged in French oak barrels for ten to twelve months, the wine is a deep red colour with violet hues. Complex aromas of plums, ripe cherries and violets are embellished by hints of dried fruits and minty nuances. Smooth, powerful and ultimately massively satisfying. This wine is a consistent high scorer in independent tastings and competitions, and a consistent favourite in the JN store. Awarded an 'outstanding' accolade, with a score of 96 points in Decanter Magazine's Argentina feature, October 2017.

Magnificent alongside grilled steak with a pepper sauce, spiced beef and Mexican dishes.

 **Serving temp:** room temp 15-18°
Suggested food match: char-grilled steak

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£17.59 x 2

Vina Aquitania Cabernet Sauvignon 2016,
Maipo, Chile

"The aromatic and expressive 2016 Cabernet Sauvignon from the Aquitania range mixed some varietal notes with some more fruit-driven ones, reminiscent of peaches and even flowers. The palate is soft and elegant, with fine tannins, easy to drink and very pleasant with a peppery finish. It contains some 15% Syrah, but as 85% of the volume is Cabernet, it can be labelled as a varietal red. Drink 2018 - 2021.

90+ points."

(Luis Gutiérrez, the Wine Advocate # 239, October 2018)

A great wine to pair with a hangar steak, roasted duck, or a juicy cheeseburger.



Serving temp: room temp 16-18°



Suggested food match: beef, in all its forms!



£12.50 x 2

Daumen Mediterranee 2017,
Vin De Pays, France

"Made from a mix of Grenache and Cabernet Sauvignon, the Vdp D'Orange (now labelled IGP Mediterranee) is a forward, nicely fruited effort that has plenty of Cabernet Character as well as peppery herbs and liquorice aromas and flavours. Medium to full-bodied, seamless and nicely concentrated, it's a wine to buy a case of for drinking over the coming 4-5 years."

(Jeb Dunnuck, The Wine Advocate)



Serving temp: room temp 16-18°

Suggested food match: roast meats, lamb in particular



£12.49 x 2

Domaine Rochette Beaujolais Villages
2017, Burgundy, France

The Beaujolais Villages is crafted from vines grown on granitic soil. It is a wine for all occasions - soft fruity and eminently drinkable. Character about food friendly and very moreish.

"Very strawberry, juicy, plump nose. Ripe and quite sweet and a deliciously early-summer red-berry palate into a linear, dry, slightly dusty-tannin finish with a pinch of chalk. Delicious now, will be just as good in a few years. Drink 2018 - 2022. 16.5 points."

(Tamlyn Currin, JR Purple Pages, 27 Mar 2018)



Serving temp: lightly chilled 13-15°

Suggested food match: very versatile, will match with almost anything!

Total case price: £166.04

Club discount: £16.04

Club case price: £150.00

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