

## Luxury Club

THE November 2019 SELECTION




£11.50 x 2

### Chateau Pesquie Chardonnay 2018, Ventoux, Rhone Valley, France

Paul Chaudière had planted in the early 1990's three hectares of Chardonnay at Pesquié in the Ventoux area to prove that it was possible to make some very fresh and elegant Chardonnay on elevated soils at the foot of the mountain. Frederic & Alexandre have since then kept this tradition of making this great value fresh Chardonnay.

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** poultry, meaty white fish




£15.39 x 2

### Domaine Gayda Cepage Grenache Gris 2015, Languedoc, France

Following the success of the 2014 vintage and fulfilling popular demand, Gayda have decided to bottle a second vintage of this wine. Other experiments and trials are ongoing but this "cuvée" is likely to be a permanent feature of their Sélection range. Chosen for its originality, its exuberance and purity of fruit and characterised by its floral aromas, its roundness and minerality. A wine out of the ordinary, let it surprise you.

 **Serving temp:** lightly chilled 12-14°C

 **Suggested food match:** Anchovies with sundried tomato paste and tapenade.




£13.39 x 2

### Bodegas Castro Martin Albarino 2017, Rias Baixas, Galicia, Spain

Bodegas Castro Martin is a family-owned business dedicated to making Albariño of the highest possible quality. The current building was constructed in 1981 and inaugurated with the '82 vintage. Built by Domingo Martin-Morales the bodega is now managed by his daughter Angela Martin. The Rias Baixas DO is situated in Galicia in Northern Spain overlooking the Atlantic Ocean.

Intense fruit flavours and a zesty natural acidity; there are some very food obvious matches that come to mind. For example, it is absolutely no coincidence that the region of Galicia, where the Albariño grape finds its natural home, is also the base for a large proportion of the Spanish fishing fleet, and there can be no greater pleasure than washing down a plate of fresh oysters or indeed any shellfish with a chilled glass of the local grape. And please don't forget of course, that Albariño can be enjoyed on its own as a refreshing aperitif...

 **Serving temp:** well chilled 8-10°C


 **Suggested food match:** shellfish



£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

Total case price: £167.44

Club discount: £17.44

Club case price: £150.00

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