

Premier Club

THE November 2019 SELECTION



£39.99

Cloudy Bay Te Koko,
Marlborough, New Zealand

"As more wineries have adopted this style of Sauvignon Blanc, Te Koko isn't the standout wine it once was. That doesn't mean it's not still excellent. The 2015 Te Koko offers pungency and passion fruit on the nose, followed by a wine of great concentration and intensity. Hints of struck flint add complexity, while the mouth-filling palate boasts a rich, multilayered texture and a lingering finish."

93 points."

(Joe Czerwinski, The Wine Advocate # 235 February 2018)



Serving temp: chilled 10-12°



Suggested food match: seared scallops, salmon tartare or sesame-crusted tuna with a ginger-miso dressing.



£66.50

Louis Roederer Brut 2012,
Champagne, France

It is only in the best years that Champagne Louis Roederer makes a Brut Vintage from a blend of 70% Pinot Noir (mainly from the Grand Cru village of Verzenay) and 30% Chardonnay, which is then aged for a minimum of four years. Thanks to the predominance of grapes grown in Verzenay, a Grand Cru village on the Montagne de Reims, the wine is considered to be an expression of the terroir on that dark and dramatic mountain in the middle of the otherwise flat plaine champenoise.



Serving temp: well chilled 8-10°



Suggested food match: Turbot with a cream and citrus sauce, Roast Veal or a range of savoury canapés.



£16.99* Exclusive
Price

Sartarelli Balciana Verdicchio dei Castelli di Jesi
Classico Superiore 2012, Marche, Italy

In contrast to 99% of Italy's wineries Sartarelli grows and makes wine from a single grape variety Verdicchio. Balciana is generally regarded as one of Italy's greatest white wines. It is deeper and richer than most Italian whites and is made only in the best vintages. Yields are very small and the harvest time varies greatly depending on weather conditions through the course of the year. It is always a late-harvest wine and it bears comparison with some of the great late harvested white wines of Alsace.



Serving temp: lightly chilled 12-14°



Suggested food match: Seafood, poultry, fresh vegetable dishes, and fresh cheeses



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

(UK) 028 4483 0091
(ROI) LO-CALL 1890 667799
SHOP@JNWINE.COM

JNWINE.COM



The JN WINE Club

£32.99

Lazuli Cabernet Sauvignon 2016, Maipo Valley, Chile

In the early 1990's, Bordeaux luminaries Bruno Prats (Chateau Cos d'Estournel) and Paul Pontallier (Chateau Margaux) discovered the high caliber of Cabernet Sauvignon from Chile's Alto Maipo region. They partnered with their colleague Felipe de Solminihac, a renowned Chilean agronomist, oenologist and winemaker in the region. They acquired 45 acres in the 'Quebrada de Macul', historically the heart of the Maipo Valley vineyards, and Viña Aquitania was born.



The grapes are harvested from the section of the vineyard that surrounds the winery. This wine is aged for 16 months in new French oak, then aged in bottle until the winemaking partners agree it is ready for release.

 **Serving temp:** room temp 16-18° Decant 1 hour
 **Suggested food match:** fillet of beef

£29.99

Chateau Fonbel 2012, St. Emilion Grand Cru, Bordeaux, France



The Vauthier family are of course better known for owning the famous estate, Chateau Ausone, as well as Chateau Moulin St. Georges in Saint Emilion and the neighbouring vineyard of Chateau La Clotte. The vineyard is located at the bottom of a slope on almost flat land, not too far from Chateau Ausone, Chateau Moulin St. Georges or the picturesque village of Saint Emilion. The property is still owned by the Vauthier family. Pauline Vauthier is firmly in charge of managing the property today.

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

Boekenhoutskloof Chocolate Block 2018, Swartland, South Africa

The make-up of this wine is tweaked from vintage to vintage to best reflect the season and the ancient vines of great character that are an integral part of the wine's charm and personality.

The Chocolate Block 2018 is a blend of Syrah (69%); Grenache Noir (13%); Cinsault (9%) Cabernet Sauvignon (8%); and Viognier (1%). This vintage is unique in the sense that all the grapes for our blend are now grown in the Swartland, hence its wine of origin certification.
16/20 Jancis Robinson

 **Serving temp:** room temp 16-18°
 **Suggested food match:** great with a gourmet burger!

Total case price: 208.45
Club discount: 28.45
Club case price: 180.00




*Thank you for your continued
subscription to The JN Wine Club*



Don't forget to like us on Facebook and follow us on Twitter for all our latest news and offers



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

 (UK) 028 4483 0091
 (ROI) LO-CALL 1890 667799
 SHOP@JNWINE.COM

JNWINE.COM