

Discovery Club

THE **November 2019** SELECTION



£9.99 x 2

Domaine Negly Les Terrasses White 2018, Languedoc, France

This easy-drinking and exciting white is a blend of 3 beautiful grape varieties rarely seen together; Sauvignon - Muscat petits grains and Muscat of Alexandria. Each brings a refreshing and uplifting characteristic to the wine.

Its striking fruitiness gives off hints of lychee and exotic fruits. The thirst-quenching palate is lively and fresh, great for an aperitif or with shellfish.

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

 **Suggested food match:** Enjoy with oysters and whelks.




£8.99 x 2

Hesketh The Rivers Chardonnay 2017, South Australia

Chardonnay is a green-skinned grape variety that originated in the Burgundy wine region in the east of France. It first came to Australia in 1832 but didn't really take off until the 1950's. Rivers Chardonnay is made in a fresh, clean, easy drinking style with minimal oak treatment. Fresh lemon and lime flavours combined with stone fruits and slight creaminess. Crisp acidity creating a balanced finish.

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

 **Suggested food match:** cod or haddock in a white wine sauce



£9.99 x 2

Bonotto Delle Tezze Pinot Grigio 2018, Veneto, Italy

Brilliant and vibrant colour, straw yellow, fresh and floral aromas reminiscent of freshly picked fruit comes to mind. Think of pineapple, pear and finishing with a citrus fruit driven finish. Rightly aromatic with good structure to accompany a beautiful and fresh drinkability.

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

 **Suggested food match:** A Venetian *Cicchetti* plate

The JN WINE Club



£8.99 x 2

Hesketh The River Shiraz 2017, South Australia

Shiraz arrived in South Australia in 1839 after being collected from Europe by James Busby in 1832. Today it is one of the most common grapes in Australia, used either as a single varietal wine or blended creating generally powerful, full-flavoured wines. Our 2017 The Rivers Shiraz is made in a lighter, easy-drinking style.

A generous, fruit forward style shiraz with an abundance of fresh, bright berries. Hints of chocolate, pepper and vanilla create a balanced and moreish wine.

Serving temp: room temp 16-18°C
 Suggested food match: cheeseburgers



£8.59 x 2

Long Beach Cabernet 2018, Robertson, South Africa

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

Serving temp: room temp 16-18°C
 Suggested food match: meats, stews and pastas

Total case price: £115.00
Club discount: £16.00
Club case price: £99.00



£8.99 x 2

Familia Martínez Promesa Crianza 2016, Rioja, Spain

Aromas to blackberry and bilberry together with spicy tones (clove and cinnamon) from the American oak-tree, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity.

Rioja Crianza is consistently a customer favourite and it is not hard to see why; this is a reflection of the stunning qualities of the fabulous Tempranillo grape. It is elegant and complex with aromas of black fruit and spice from its wood ageing. It offers a wide and fresh feel in mouth, where it develops a round space of silkiness and elegance.

Serving temp: cool room temp 14-16°C
 Suggested food match: sausage casserole



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