

Discovery Club

THE January 2020 SELECTION



£9.89 x 2

Domaine du Grapillon d'Or Merlot 2017, Vin de Pays, France

The wine is a blend of Merlot 80% and Caladoc 20% (Caladoc is a cross between Grenache and Côt AKA Malbec).

It's a lively and fruity wine for drinking every day or with friends. It shows both a ripe cassis and an edge of cassis leaf, then fresh red fruit. Juicy, straightforward but with that wonderful fresh dry style.

Serving suggestions: this wine is perfect with grilled meat, pizza, exotic dishes, risotto, pasta, summer dishes, salad and cheese. You can serve it chilled.

 **Serving temp:** cool room temp. 14- 16°C
 **Suggested food match:** pizza, steak frites, spag bol





£10.99 x 2

Secateurs Red Blend 2018, Swartland, South Africa

The aromas are perfumed, peppery, spicy, Smokey and exhibit ripe red fruit notes. The palate texture of this style of wine is supple, smooth on the entry but with enough grip and freshness to finish dry and refreshing. In the mouth the texture and fineness of fruit tannin and drinkability of the wine is immediately evident.

Grapes: Cinsault (82%), Shiraz (10%), Grenache (8%)

 **Serving temp:** cool room temp. 14- 16°C
 **Suggested food match:** anything pork based (sausages)





£10.45* x 2

Domaine Coste Chaude Madrigal 2016, Rhone Valley, France

Intense black cherry colour with a shiny texture. Immediately you notice an abundance of ripe fruits and spices, such as cinnamon and star anise. On the palate the wine appears soft and creamy with a long delicious finish.




This wine would make a great partner for coq au vin, hot-pots and meaty stews.

***JN Club Exclusive Price**

 **Serving temp:** room temp. 16- 18°C
 **Suggested food match:** meaty stews



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£8.99 x 2

Domaine Lalaurie Alliance Rouge 2017, Narbonne, France

The Alliance Rouge 2017 is comprised of: Marselan (40%), Merlot (20%), Cabernet Franc (20%) and Cabernet Sauvignon (20%)

It's a wine bright red with a purple tint. At first, the nose presents red and black fruit (cherry, blackberry), upon further inspection some spices, vanilla and liquorice appear. In the mouth, it is supple with a round mouthfeel. The tannins are soft and polished. It finishes final with cooked fruits and black fruits (black berry). This is a wine to sip with friends and during the summer season. A soft, ripe and juicy wine that offers tremendous value for money.

 **Serving temp:** room temp 16-18°C

 **Suggested food match:** rib-eye steak with garlic potatoes



£9.99 x 2

Familia Martínez Bujanda Finca Antigua Merlot 2016, La Mancha, Spain

Grown in the plot Sierra de la Higuera, this wine offers the floral and spicy aromas typical of one of the most respected varieties in the world, with a dense, supple and powerful mouth feel.

Characteristic cherry red colour and violet rim for a wine with cherry, floral and spicy aromas. Light touches of toffee and toast due to its 5 months of ageing in French oak barrels. Polished tannins and medium acidity perfectly balance the alcohol. The mouthfeel is round and dense and the length is impressive.

 **Serving temp:** room temp 16-18°C

 **Suggested food match:** roast beef dinner



£8.99 x 2

Familia Martínez Bujanda Joven 2018, Rioja, Spain

This wine is ruby red with purple highlights. Fresh and fruity, it is a perfect sipper and refreshing even in warmer weather (try it with a slight chill!). The nose shows red berry, blue fruit, and spice, while the palate is medium bodied with food-friendly acidity.

A brilliant party wine or one to savour on its own or with a wide variety of foods including tapas sobrasada (chorizo paste) patés white meats fish and cheese fondues.

 **Serving temp:** lightly chilled 12-15°C

 **Suggested food match:** tapas, cheese plates

Total case price: £118.60

Club discount: £19.60

Club case price: £99.00

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