The IN WINE Club

Discovery Club THE January 2020 SELECTION



£8.99 x 2



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Domaine Gayda T'air d'Oc Sauvignon Blanc 2018, Languedoc, France

T'air dOc Sauvignon is one of our staple wines for parties and other occasions always attracting enthusiastic feedback. All the Domaines grapes are hand-picked and field graded before being transported by refrigerated lorry to the winery where they go through a rigorous hand selection process whereby only the very best grapes make it to the cuvees. All Gayda's vineyards and those of their partner growers adhere to strict environmentally responsible vineyard management.

Serving temp: well chilled 8-10°c

Suggested food match: goats cheese salad

Mondo del Vino La Piuma Pecorino Terre di Chieti 2018, Abruzzo, Italy

White wine made of a rare and long-forgotten Abruzzo grape variety that is now being rediscovered. A delightful dry wine from the pecorino grape. It starts with sweet notes of apple and pear with hints of jasmine, lemon and some shy floral notes. All aromas lead to tastes with a touch of ripe nectarine and honey for a crisp, clean profile.

This new vintage seems to be really punching above its weight, fresh, vibrant and a really exciting.

Chill and serve with a summer seafood feast or roasted chicken

Serving temp: chilled 10-12°c

Suggested food match: seafood, roast chicken

£9.65 x 2

Boekenhoutskloof Wolftrap White 2018, Western Cape, South Africa

This unusual blend of Viognier 42% (for spice), Chenin Blanc 37% (melon) and Grenache Blanc 21% (white peach), contributes to an intriguing and harmonious quaffing experience. Separate fermentation and ageing of all components enable us to identify the very best quality available to craft our classic three-variety blend. The vibrant mid-palate and crisp finish was achieved this year by increasing the percentage of Chenin Blanc used in the blend.

Serving temp: chilled 10-12°c

Suggested food match: Thai red curry



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£9.99 x 2

Domaine de Ventenac Colombard Chenin 2018, Cabardes, France

Domaine de Ventenac is found about 10km north of Carcassonne in the appellation of Cabardes which, because of its location between f the Massif Central on one side and the Pyrenees on the other, enjoys a climate which is an interesting mix of Mediterranean and Atlantic influences ensuring ideal conditions for growing all sorts of grape varieties.

Lemon syllabub flavours with a good intensity. Fresh and delicate with good persistence and pithy grapefruit notes. A well balanced and refined wine.

Serving temp: chilled 10-12°c

Suggested food match: shellfish and seafood

Newton Johnson Felicite Chardonnay 2018, Hermanus, South Africa

Succulent aromas of white peach and a steely citrus edge. Clean and lush texture in the mouth with a tangy citrus finish.

Our preference for Chardonnay leans towards a style that is crisp, focused, taking care not to over deliver on fat and overripe fruit. We also steer clear of any oak flavouring looking to highlight pretty, floral aromas and uncomplicated fresh fruit flavours of peach.

Serving temp: lightly chilled 12-14°c

Suggested food match: fish pie and fish cakes

Total case price: £119.72 Club discount: £21.72 Club case price: £99.00

£11.29 x 2

Saint Jacques Domaine D'Albas Blanc 2018, Minervois, France

45% each of Vermentino & Viognier with 10% Roussanne, this wine is sourced from young vines, vinified in stainless steel tanks to preserve purity of fruit. Weighty & aromatic, long on palate with notes of grapefruit, apple and finishing with almond like inflections it will work beautifully with grilled fish, straight from the barbecue or most white meats and soft cheese.

Serving temp: chilled 10-12°c

Suggested food match: fish, poultry

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