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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£9.89 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

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£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

Total case price: £117.92 Club discount: £99.00

Club case price: £18.92





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