

Discovery Club

THE July 2020 SELECTION




£7.95 x 2

Bodegas y Vinedos Monfil Kalios
Macabeo 2018, Spain

Intense clean aromas, zesty apple and juicy apricots in this crisp white wine. Lively, refreshing fruity and floral on the palate.

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

 **Suggested food match:** Tapas, rice-based dishes, fish, pasta, salads, sushi



£10.00 x 2

Domaine de la Chauviniere Muscadet
Sevre et Maine Sur Lie 2019, Loire, France

"Super-fresh nose with lovely grapefruit, melon and a touch of musky grape-juice scent too. Beautiful salinity and refreshment on the finish, although the acid is quite soft and fluffy. Medium body, reasonable persistence. A great example of classic Muscadet in soft focus. 16 points. Drink 2019-2022." (Richard Hemming MW, Jancis Robinson Purple Pages, April 2019)

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

 **Suggested food match:** Oysters



£8.99 x 2

Domaine Gayda Flying Solo Grenache
Blanc Viognier 2017, Languedoc, France

An aromatic, fruit driven wine with citrus notes on the nose. A rich palate, round and fruity, offering a distinct freshness.

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

 **Suggested food match:** seafood



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The JN WINE Club

£12.99 x 2

Vinedos y Bodegas Dominio De Tares Godello La Sonrisa 2016, Bierzo, Spain

Jubilant, youthful aromas of citrus, green apple and stone fruit. The palate is refreshing with brisk acidity, moderate alcohol, soft texture and long refreshing finish.

It is perfect to enjoy it with light and medium bodied dishes like snacks, tapas, baked fish, pasta and paella. Serve around 10-11°C, but never too chilled.

 **Serving temp:** Serve around 10-11°C
 **Suggested food match:** seafood pasta

£9.99 x 2

Domaine de Ventenac La Cuvee de Carole Chardonnay 2018, Languedoc, France

Domaine de Ventenac is found about 10km north of Carcassonne in the appellation of Cabardes which, because of its location between 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.



A lovely light style of Chardonnay, perfect on its own or with white meats, salads and risotto.

 **Serving temp:** chilled 10-12°C
 **Suggested food match:** roast chicken

£12.50 x 2

Finca Sopenia 2 Torrontes Sauvignon Blanc 2017, Mendoza, Argentina

Pale yellow colour with greenish reflections. Citrus flavours such as pink grapefruit and lime combined with notes of white flowers. The palate is dominated by citrus and mineral notes that provide the characteristic freshness of high-altitude wines.

 **Serving temp:** well chilled 8-10°C
 **Suggested food match:** fried fish



Total case price: £124.84
Club discount: £25.84
Club case price: £99.00

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