

Discovery Club

THE July 2020 SELECTION



£13.95 x 2

Chateau Lauriol 2016,
Bordeaux, France

Lovely fruit, plum and spice with some tobacco-scented development. Classic, perfect balance. Will age well. Orchard fruit, a developed structure and a good, almost smoky finish.

- Serving temp:** room temp. 15-18°C
- Suggested food match:** Sunday roast



£8.00 x 2

Long Country Merlot 2018,
Central Valley, Chile

Fresh flavours and aromas of ripe black fruits and berries characterise this easy-to-enjoy Merlot, sourced from Chile's Central Valley.

It would accompany pasta and chicken dishes with aplomb, or go particularly well with your favourite chilli recipe.

- Serving temp:** cool 13-15°C
- Suggested food match:** beef chilli



£10.00 x 2

Barista Coffee Pinotage 2019,
Western Cape, South Africa

Intense on the nose, with a bouquet of coffee, chocolate and cherry, with subtle savoury hints. The tannins are ripe, perfectly suiting the round and mouth-filling plum and mulberry fruit.

- Serving temp:** room temp. 15-18°C
- Suggested food match:** red meat dishes or your favourite pizza.



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£8.65 x 2

Ventoux Canteperdix Rouge 2014, Southern Rhone, France

Grenache and Carignan, after fermentation, is vinified/married for 9 months in vat.

Clear and bright garnet colour with purple hints. Expressive nose with fruity and spicy aromas. Lively and unctuous in mouth, well-structured with notes of red and dried fruits.

An easy drinking style that works well with tapas, grilled meats and BBQ's.

 **Serving temp:** cool 13-15°C

 **Suggested food match:** tapas, grilled meats and BBQ's.



£11.00 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.

 **Serving temp:** room temp 15-18°C

 **Suggested food match:** roast lamb




£8.99 x 2

Monfil Garnacha 2018 Carinena, Spain

Bodegas Monfil's vineyards cover an area of approximately 22 hectares, where the primary grape varieties are Garnacha and Tempranillo, grown in pristine conditions. The average age of the vines are around 35 years old. The family owned winery is in the northeast of Spain. Fresh and lively cherry and blackcurrant fruit abound.

 **Serving temp:** cool 13-15°C

 **Suggested food match:** charcuterie

Total case price: £106.00

Club discount: £17.00

Club case price: £99.00



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subscription to The JN Wine Club*