

Premier Club

THE February 2020 SELECTION



£15.75

Pajzos Tokaji Furmint Selection Dry 2016, Hungary

Wines created in the Tokaj Wine Region have a unique character, a distinct minerality. They have a wonderfully taut acid structure and offer wines perfect for a light or a heavier meal or simply to enjoy during a pleasant lunch with friends.



Serving temp: chilled 10-12°C

Suggested food match: roast chicken



£22.50

Domaine Coursodon Vin de France Etincelle Blanc 2018, Rhone, France

This new estate wine produced for the first time in 2015 produced only 2 casks. It was a most beautiful discovery, reaffirmed when we visited the Domaine again in January 2020. It won the unanimous affection of the whole JN team.



Serving temp: chilled 10-12°



Suggested food match: Simply grilled fish with butter and parsley



£15.39

Domaine Gayda Cepage Grenache Gris 2015, Languedoc, France

"Following the success of the 2014 vintage and fulfilling popular demand we have decided to bottle a second vintage of this wine. Other experiments and trials are ongoing but this "cuvée" is likely to be a permanent feature of our Sélection range. Chosen for its originality, its exuberance and purity of fruit and characterised by its floral aromas, its roundness and minerality. A wine out of the ordinary, let it surprise you."



Serving temp: lightly chilled 12-14°



Suggested food match: Seafood



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

☎ (UK) 028 4483 0091
☎ (ROI) LO-CALL 1890 667799
✉ SHOP@JNWINE.COM


JNWINE.COM

The JN WINE Club


£49.50

Louis Roederer Brut Premier NV,
Champagne, France



The epitome of refined elegance and Gallic style from one of the largest remaining independent Champagne houses owned by the same family since 1776. Roederers elegance and sheer quality derive from several factors predominant among which is the fact that they own their own vineyards all of which fall into the top-quality bracket.

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


£37.00

 Boekenhoutskloof Syrah 2016,
Swartland, South Africa



The Boekenhoutskloof Syrah is sourced from our two properties in the Swartland. We acquired these two sites (Porseleinberg and Goldmine) for its unique terroir of rocky bedrock and decomposed mica schist soils. This is only our second vintage claiming Wine of Origin Swartland and our blend comprises of 80% Porseleinberg and 20% Goldmine fruit.

 **Serving temp:** room temp 16-18°
 **Suggested food:** roast lamb

£65.00

 Ashes & Diamonds Saffron
Vineyard Mountain Cuvee 2016,
Napa, USA

Ashes & Diamonds, 'a love letter to the Napa Valley of the 1960s,' has set out to revive this storied era's pioneering energy. Kashy Khaledi has built a winery driven by collaboration, seeking the participation of Napa's great contemporary voices in viticulture and enology. Kashy was compelled to investigate the nuances of the vineyard's original plantings, Cabernet Franc and Merlot from 1986, and has meticulously done so through organic farming and restrained winemaking—with Steve Matthiasson and Diana Snowden-Seysseys at the helm.

 **Serving temp:** room temp 16-18°
 **Suggested food match:** lamb, beef and venison

Total case price: £205.59

Club discount: £25.59

Club case price: £180.00




*Thank you for your continued
subscription to The JN Wine Club*



Don't forget to like us on Facebook and follow us on Twitter for all our latest news and offers



JAMES NICHOLSON WINE MERCHANT
7-9 KILLYLEAGH STREET, CROSSGAR,
CO DOWN BT30 9DQ

 (UK) 028 4483 0091
 (ROI) LO-CALL 1890 667799
 SHOP@JNWINE.COM

JNWINE.COM