## The IN WINE Club

## Luxury Club THE August 2020 SELECTION





£12.69 x 2

Chateau de Lascaux Garrigue Rouge 2019, Languedoc, France

Instantly approachable, charismatic and of real interest. The Coteaux du Languedox is a generous wine, and certainly an excellent-value Languedoc red. Southern French garrigue aromatic, unctuous juice with weight and power, all while remaining supple and fresh.

Serving temp: room temp 15-18°c
Suggested food match: tapas and small plates



£13.50 x 2

Chateau Lauriol 2016, Bordeaux, France

Château Lauriol is a wine produced by Puygueraud, with the young vines of the property. 100% Merlot, it has its own modern, style, marked by a fine aromatic and a remarkable freshness. Built on the fruit, it is an enjoyment without years of waiting.

Serving temp: room temp 15-18°c
Suggested food match: steak frites





£15.00 x 2

Rocca Delle Macie Chianti Classico 2018, Tuscany, Italy

This wine was born along with the winery, and has grown with it over the years, becoming the ambassador that represents it around the world. As such, it deserves more space than can be allocated to it in this brief description.

Serving temp: room temp 15-18°c
Suggested food match: tomato pasta dishes

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£11.00 x 2

Dominio La Granadilla Rueda 2019. Rueda, Spain

Family owned estate located in the heart of Rueda in the town of Navas del Rey. It belongs to 4 brothers and sisters who are real "vine growers". They own a beautiful vineyard of 70 ha planted mainly with Verdejo and a little bit of sauvignon blanc.

A fresh and vibrant white wine with a character typical of the variety, pale straw-yellow in the glass with greenish highlights from the Verdejo grapes.

Serving temp: well chilled 8-10°c Suggested food match: As a rule, if you would put lime in the meal, it will probably pair well with Verdejo!

£16.99 X 2

Domaine Gueguen Chablis 2018, Burgundy, France

"This producer's balanced style of Chablis shows well in this wine that is poised between freshness and a richer, smoother texture. Bright and packed with green and white stone fruit. (Roger Voss, Wine Enthusiast Magazine, February 2019)

Serving temp: chilled 10-12° Suggested food match: seafood £14.00 X 2

Altos de Torona Albariño 2018, Rias Baixas, Spain

A lovely young and vibrant wine. Enticing aromas of sherbet, yellow plums, stone and tropical fruits. On the palate, zesty acidity, taut lemon, lime and mandarin flavours, and a long, focused finish.

Serving temp: well chilled 8-10°c Suggested food match: Seafood!

Total case price: £168.34 Club discount: £18.34 Club case price:£150.00

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