

Luxury Club

THE August 2020 SELECTION



£12.65 x 2

Chateau de Lascaux Garrigue Rouge 2019, Languedoc, France

Instantly approachable, charismatic and of real interest. The Coteaux du Languedoc 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



£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



£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



£12.50 x 2

Villa Wolf Pinot Noir 2018, Pfalz, Germany

This has been a JN success story with customers returning for more after they experience the quality of this Pinot. The wine shows lovely pure fruit on the nose and palate. It is warm and medium-bodied with dark cherry fruit a firm structure and a spicy mid-palate. Six months of barrique ageing - in one-third used oak and two-thirds used foudres gives it a smoky depth and a nice backbone of earthy tannins.

 **Serving temp:** slightly chilled 10-13°C
Suggested food match: BBQ pork



£20.00 x 2

Alejandro Fernandez Pesquera Crianza 2017, Ribera del Duero, Spain

Founded in 1972. A living icon of Spanish wine and widely regarded as the Master of the Tempranillo. Alejandro Fernández achieves naturally concentrated elegant wines which are expressive in youth yet benefit greatly from age. Currently under vine in Pesquera are 500 acres of exclusively Tempranillo. Soil types include deep gravel, relatively rare in the area and essential to the singularly complex Pesquera bouquet.

Serving temp: room temp 15-18°C
Suggested food match: roast lamb



£8.99 x 2

Bodegas y Vinedos Monfil Garnacha 2018, Cariñena, Spain

Tuck into this glorious, vibrant, rose-petal and stewed strawberry-sweet garnacha — one and the same as grenache — with garlicky charcuterie, and you and yours will have a great time. It comes from the deep stony soil of Cariñena, one of the earliest places in Spain to be demarcated.

 **Serving temp:** slightly chilled 10-13°C
Suggested food match: tapas and cheese

Total case price: £167.34
Club discount: £17.34
Club case price: £150.00

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