



Clarence Dillon - Clarendelle Bordeaux White

Origin : France.

Appellation : AOC. Bordeaux

Grape Varieties : 76% Semillon, 24% Sauvignon blanc.

Tasting Note : Beautiful pale yellow colour with beautiful freshness and a delicious flavour with hints of tropical fruit (pineapple) grapefruit, melon, and white peaches. Full-bodied, and have a fine long aftertaste.

Food Matching : Perfect with Chicken, Fish, Oriental and Pasta.



Clarence Dillon - Clarendelle Bordeaux Red

Origin : France.

Appellation : AOC. Bordeaux.

Grape Varieties : 67 % Merlot, 32 % Cabernet Sauvignon, 1 % Cabernet Franc.

Tasting Note : Brilliant red colour. The aromas in the bouquet carry over beautifully onto the palate, red and black fruits, spices, flowers, vanilla, and mineral overtones. Rich, smooth flavour then goes into a very long, elegant aftertaste.

Food Matching : Perfect with Red meat or grilled meat with fruit.



Clarence Dillon - Clarendelle Pessac Leognan

Origin : France.

Appellation : AOC Pessac-Leognan.

Grape Varieties : 49% Merlot, 32% Cabernet Sauvignon, 17% Cabernet Franc, 2% Petit Verdot.

Tasting Note : The color is intense. The complex red and black fruit bouquet is rich and fresh. The palate features hints of spice and minerals. The overall impression is full - bodied and luscious, with velvety tannins. The aftertaste is long, aromatic, and promising.

Food Matching : Pairing with beef, lamb, spicy seafood and Poultry.