



Chateau du Courlat Cuvée Jean-Baptiste 2008

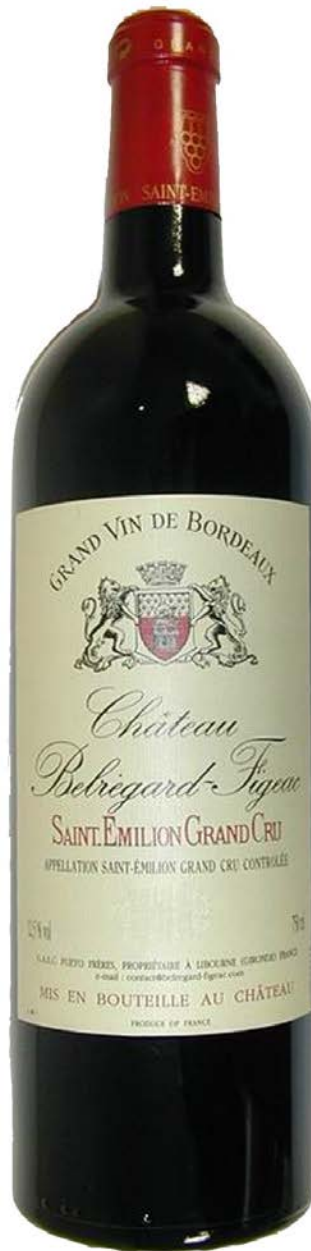
Origin : France.

Appellation : Lussac Saint Emilion A.O.C.

Grape Varieties : Merlot, Cabernet Franc.

Tasting Note : Attractive soft plum and red fruit, hints of creamy vanilla, not overly intense or complex on the palate but attractive fruit and tannins less noticeable on medium length finish as wine warmed.

Food Matching : Beef, lamb grilled, aged cheese.



Chateau Belregard Figeac 2006

Origin : France

Appellation : Saint-Emilion Grand Cru Classe

Grape Varieties : 68% Merlot, 25% Cabernet Sauvignon, 7% Cabernet Franc

Tasting Note : Deep garnet-red color. Clean and fresh on the nose with well-integrated oak. Lotus of tannin with a great deal of character and a good, long aftertaste of ripe fruit. A wine with good ageing potential.

Food Matching : Red meats and dishes in sauce.



Château La Croix de Mouchet

Origin : France

Appellation : Montagne Saint-Emilion AOP

Grape Varieties : 90% Merlot, 10% Cabernet franc

Tasting Note : The palate is round and smooth with quite pleasant and subtle tannins. Château La Croix de Mouchet has a very good ageing potential still keeping easy to drink from now.

Food Matching : Best tasted on roasted red meat or a chocolate dessert.