



## **Margaux - Alter Ego de Palmer 2006**

**Origin :** France.

**Appellation :** Margaux. 2nd wine of chateau palmer.

**Grape Varieties :** 53% Cabernet Sauvignon, 41% Merlot, 6% Petit Verdot.

**Tasting Note :** The seductive attack immediately shows its ripe fruit and tender, yet very present, tannins. It's well balanced and unwavering with a long, delicious finish.

**Food Matching :** Red meat, lamb, beef. Poultry, duck, goose, guinea fowl.



## **Margaux - Baron de Brane 2008**

**Origin :** France.

**Appellation :** Margaux A.O.C.

**Grape Varieties :** 58% Cabernet Sauvignon, 30% Merlot, 2% Cabernet Franc.

**Tasting Note :** A complex nose, mostly smoky and complete with notes of violets and toffee. Ample and dense in the mouth, with velvety, well integrated tannins with a remarkable elegance.

**Food Matching :** Lamb, Red meat, Strong cheeses.