



Chateau Confidences de Prieure-Lichine

Origin : France.

Appellation : Margaux

Grape Varieties : 40% Cabernet Sauvignon, 60% Merlot

Tasting Note : The dusty charm of the nose leads to a spicy, tightly structured palate of beautiful red fruits and a fine, elegant finish.

Food Matching : rack of lamb with rosemary, duck with juniper berries



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.