



## **Château Lacombe Noaillac**

**Origin :** France.

**Appellation :** Médoc - Cru Bourgeois

**Grape Varieties :** 62% Merlot, 22% Cabernet Sauvignon, 10% Cabernet Franc, and 6% Petit Verdot.

**Tasting Note :** Concentrated black fruit with aromas of fresh green herbs. Secondary aromas go to black cherry jam and strawberries. The fruit fills the palate, some spice, a whiff of cedar, but it is the herbs making the wine mouth-watering. Rich and complex texture with velvety tannins, good acidity and a very long finish.

**Food Matching :** Great with roasted duck breast served with haricots verts, a thyme sauce and French fries.



## **Chateau Castera, Medoc Cru Bourgeois**

**Origin :** France.

**Appellation :** AOC. Medoc.

**Grape Varieties :** 65% Merlot, 25 % Cabernet Sauvignon, 5 % Cabernet Franc, 5 % Petit Verdot.

**Tasting Note :** Ruby red colour. Complex nose of dark fruits and cherry. Some fruit jam notes accented by sweet spices and a touch of coffee. The cinnamon and dark cherry combine and reveal smooth tannins, powerful and wonderfully mature.

**Food Matching :** Perfect with red meat and Barbecue.



## **Château Le Grand Sigognac**

**Origin :** France.

**Appellation :** Médoc AOP

**Grape Varieties :** 40% Merlot, 30% Cabernet franc, 30% Cabernet-Sauvignon

**Tasting Note :** Tasting is intense and strong with stewed red fruit such as berries and cherry. This profile is typical of classic Médoc wines with pleasant light tannins and a nice and long aftertaste.

**Food Matching :** Best tasted on entrecôte sauce bordelaise, game and cheese.



## **Château d'Agassac**

**Origin :** France.

**Appellation :** AOC Haut Médoc

**Grape Varieties :** 52% Cabernet Sauvignon, 48% Merlot

**Tasting Note :** A garnet colour with glints of crimson and purple. The powerful nose delivers toasty aromas (mocha and vanilla) with added nuances of cocoa and liquorice. On the palate, this suave and generous wine reveals silky tannins. Mineral and chocolate notes on the long finish perfect the balance of the wine.

**Food Matching :** Glazed roasted veal with mild spices, served with roughly – mashed potato and thyme sauce, Red meat, cheese plates.