



Michel Lynch – Prestige Saint-Émilion

Origin : France

Appellation : AOC Saint-Émilion

Grape Varieties : 90% Merlot, 10% Cabernet Franc

Tasting Note : Michel Lynch Reserve - Saint-Emilion boasts a lovely dark yet brilliant colour. The bouquet is very expressive and reveals cherry and blackberry aromas. On the palate it yields long-lasting fruity notes, along with smooth tannins and fine hints of oak. The finish is complex and long, subtly combining fruity tones with hints of vanilla. This 2014 vintage has plenty of elegance and freshness.

Food Matching : Could equally be the perfect company for white or red meat, cold cut and cheese.



Michel Lynch - Sauvignon Blanc

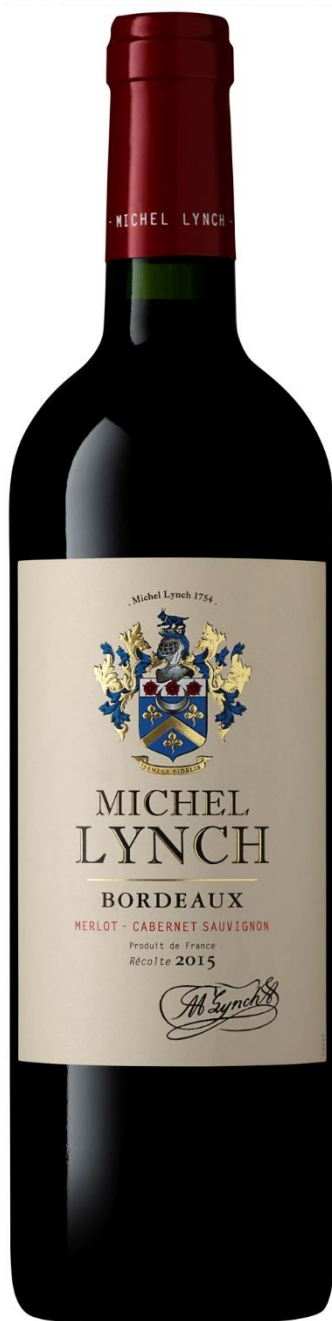
Origin : France.

Appellation : Bordeaux AOC.

Grape Varieties : 100% Sauvignon Blanc.

Tasting Note : Beautiful bright colour, and aromatic nose reminiscent of citrus fruit, white flowers, and pineapple. Very rich and full bodied on the palate. It is very crisp, with a beautiful long fresh aftertaste.

Food Matching : Seafood and Asian food.



Michel Lynch - Bordeaux Merlot Cabernet Sauvignon

Origin : France.

Appellation : Bordeaux AOC.

Grape Varieties : Merlot and Cabernet Sauvignon.

Tasting Note : Bold garnet red colour. Very full-flavoured, balanced and fruity, chewy with plenty of volume, and round with firm ripe tannins.

Food Matching : Lamb, Asian food and grilled pork.



Michel Lynch - Reserve Graves White

Origin : France.

Appellation : Graves AOC, Bordeaux.

Grape Varieties : Semillon / Sauvignon Blanc.

Tasting Note : Light colour, aromas of vanilla, peach and hazelnuts, fresh with good structure, complex and exceptional richness.

Food Matching : Aperitifs with snacks, fish.



Michel Lynch - Medoc Reserve Red

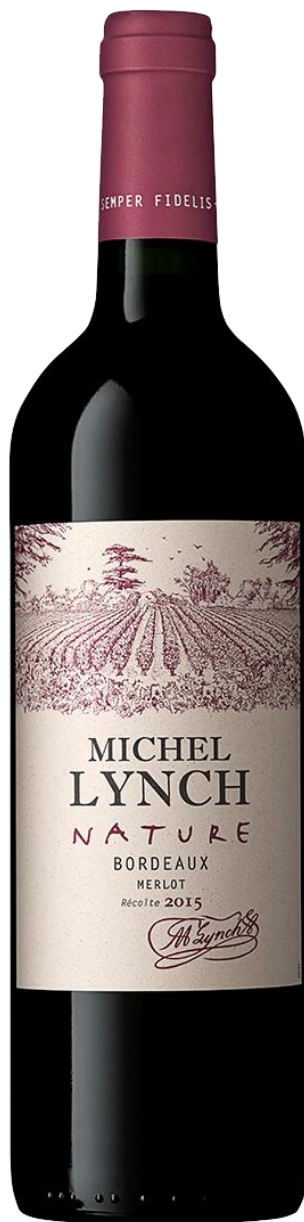
Origin : France.

Appellation : Medoc AOC, Bordeaux.

Grape Varieties : Cabernet Sauvignon / Merlot.

Tasting Note : Ruby red color. Fruit, black berries aroma with oak hints. Aged in French oak barrels. Medium to full bodied with long lasting after taste. Round tannin with spices.

Food Matching : Grilled meat. Cold cuts, cheeses.



Michel Lynch – Nature Merlot Bordeaux "Organic"

Origin : France.

Appellation : Bordeaux AOC.

Grape Varieties : 100% Merlot.

Tasting Note : Deep red colour with purple hues. Fruit-forward aromas of blackcurrant, black cherry and hints of violet. Supple and round on the attack, this wine displays an attractive concentration with silky smooth tannins and a nice and flavourful finish.

Food Matching : Enjoy with hearty pasta dishes, grilled salmon, veal, pork and beef.



Michel Lynch - Bordeaux Rose

Origin : France.

Appellation : Bordeaux.

Grape Varieties : 100% Merlot.

Tasting Note : Exhibits a bold raspberry pink, limpid and bright colour, a delicate nose of red fruit and pomegranate, a hint of menthol when swirled around the glass. It is both soft and fresh in the mouth, offering fruit drop and tangy aromas, with a long fruity finish.

Food Matching : As aperitif, cheese, fish.