



## **Chateau Villa Bel Air Blanc 2008**

**Origin :** France.

**Appellation :** AOC Graves Blanc.

**Grape Varieties :** 42% Semillon, 42% Sauvignon Blanc, 16% Muscadelle

**Tasting Note :** Powerful nose, pineapple, pear, slightly exotic aromas. Discrete and smooth oak touch.  
Grassy taste, ending with some acidity.

**Food Matching :** Seafood, fish in sauce.



## **Chateau Villa Bel Air Rouge 2007**

**Origin :** France.

**Appellation :** AOC Graves Rouge.

**Grape Varieties :** 50% Cabernet Sauvignon, 10% Cabernet Franc, 40% Merlot

**Tasting Note :** Nice red color, deep, still young with violet reflections. Aromatic nose, liquorices and slight vanilla. Discrete oak touch but present. Long finish, medium to full bodied. Smooth and clean tannins.

**Food Matching :** Pasta, red meat, spicy dishes.



## **L'Angelot de Seguin Merlot Cabernet 2009**

**Origin :** France.

**Appellation :** Pesac - Leognon A.O.C.

**Grape Varieties :** 50% Merlot, 50% Cabernet Sauvignon.

**Tasting Note :** Beautiful and clear ruby color. Honest nose of red fruit, lightly toasted. The taste is supple, the wine is fluid with roundness and freshness. Crispy tannins and a nice fruity develops the final.

**Food Matching :** Small game, poultry, white and red meat, cheese.



## **Chateau Seguin Merlot Cabernet 2006**

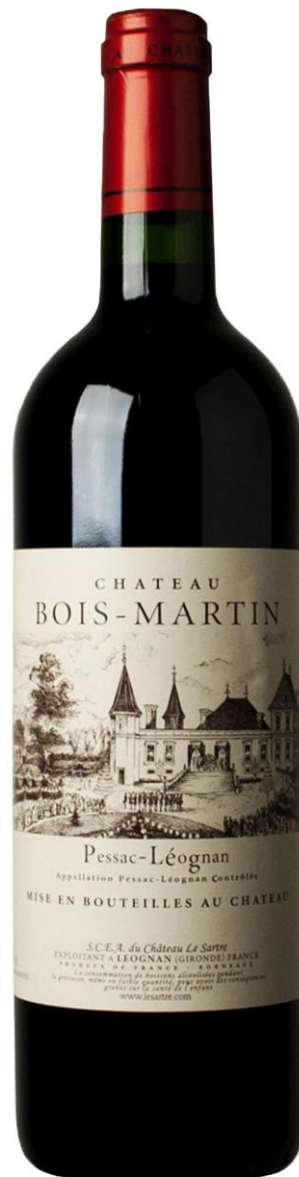
**Origin :** France.

**Appellation :** Pessac Leognan A.O.C.

**Grape Varieties :** 50% Cabernet sauvignon, 50% Merlot.

**Tasting Note :** Deep, bright garnet in color. The nose is powerful with notes of ripe fruit, a delicate wood influence with slight spicy notes. Dense and meaty on the with very round tannins. Long finale with tasty tanins.

**Food Matching :** Small game, poultry, white and red meat, cheese.



## Chateau Bois Martin

**Origin :** France.

**Appellation :** AOC Pessac-Leognan

**Grape Varieties :** 60% Cabernet Sauvignon, 40% Merlot.

**Tasting Note :** Dry, Full-bodied. Dark cherry red with complex ripe aromas of forest fruits and fine sweet spices. Round and generous in the mouth with long after taste.

**Food Matching :** Pairing perfectly with a simple pasta with garlic dish. A good partner for sausages, cheeses and more.



## Chateau Haut Brion 2006

**Origin :** France.

**Appellation :** Pessac - Leognan A.O.C.

**Grape Varieties :** Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot.

**Tasting Note :** Dark red color. Nose with bright fruits and cherries. Lots of pepper and sharp tannins on the palate. Very long finish.

**Food Matching :** Pairing with Aged Cheese, Game Animals, Grilled Red Meats, Legume, Roasts, Stews.