



Chateau Les Demoiselles de Larrivet Haut-Brion

Origin : France.

Appellation : AOP Pessac-Leognan

Grape Varieties : 60% Merlot, 40% Cabernet sauvignon

Tasting Note : Ruby color, garnet hints, clear and bright. Elegant nose with aromas of red berries and stone fruits (cherry) which opens on notes of warm pastry (Basque cake). On the palate, the attack is nice, full and fleshy. The balance is good although the tannins still need to melt a little. Beautiful, long and fresh finish.

Food Matching : Seafood, fish in sauce.



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.