



Chateau Mathiot Bordeaux Red

Origin : France.

Appellation : Bordeaux AOP

Grape Varieties : 34% Cabernet Sauvignon, 66% Merlot

Tasting Note : Ruby red color, aromas of red fruits, currant and spice. Medium-bodied, very balanced wine with natural terroir character integrated with the fruit.

Food Matching : Pairs very well with game, and red meats.



Chateau Jalousie

Origin : France.

Appellation : Bordeaux Superieur AOC.

Grape Varieties : 70% Merlot, 19% Cabernet Franc, 11% Cabernet Sauvignon.

Tasting Note : Black pepper and generic red and black fruits with a hint of orange peel which is a nice touch.

It has some aging potential. Very supple wine with a good body and a lot of fruit.

Food Matching : Seafood with hard chesse and grilled meat.



Château De Blissa, Côtes de Bourg AOC, Bordeaux.

Origin : France

Appellation : Côtes de Bourg.

Grape Varieties : 40% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc, 30% Malbec.

Tasting Note : Nose slightly oaky with an expression of ripe fruits, powerful attack with present but ripe tannins and a fruity finish.

Food Matching : Ideal with red meats and cheeses.



Château Mousse- Cuvée Amandine, Canon – Fronsac AOC, Bordeaux.

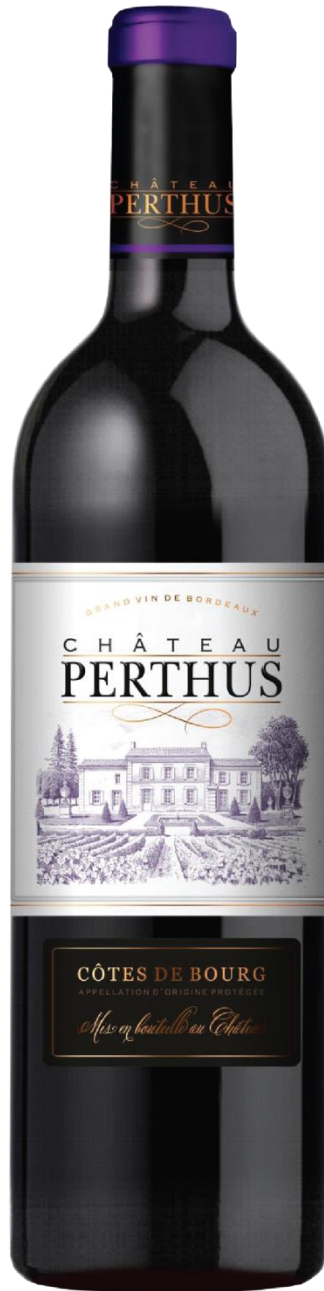
Origin : France.

Appellation : Canon – Fronsac.

Grape Varieties : 70 % Merlot, 15% Cabernet Franc, 15 % Cabernet Sauvignon

Tasting Note : A fleshy, supple and round wine with a good personality, loads of ripe red fruits and soft tannins. Good ageing potential.

Food Matching : To taste over grilled or cooked meats and cheeses.



Chateau Perthus

Origin : France

Appellation : Bordeaux

Grape Varieties : 90% Merlot, 10% Cabernet Sauvignon

Tasting Note : Château Perthus shows a beautiful red ruby color with garnet tints. The nose, intense and complex, offers red fruit notes with a delicate spicy touch. The attack, round and fruity, delivers cherry jam aromas with a nice vanilla note. On the palate, the wine is well balanced and reveals soft tannins.

Food Matching : Serve especially with red meat, poultry, and cheeses.



Chateau Maine Blanc

Origin : France

Appellation : Bordeaux

Grape Varieties : 85% Merlot, 10% Malbec, 5% Cabernet Sauvignon

Tasting Note : Deep purple colour – Intense nose of red fruit mixed with slight oaky notes. Fleshy, rich and fruity with a good backbone.

Food Matching : Enjoy over grilled steaks, game and strong cheeses.



Château Barrabaque

Origin : France

Appellation : Bordeaux

Grape Varieties : 70 % Merlot, 20 % Cabernet Franc, 10 % Cabernet Sauvignon

Tasting Note : A powerful wine with a good personality of Fronsac, round and supple with oodles of ripe fruit And well-integrated tannins.

Food Matching : Very good for ageing. Delicious on game, cooked meats and cheeses