



Chateau Roubine, “R”de Roubine, Côtes de Provence Red.

Origin : France.

Appellation : AOC Côtes de Provence

Grape Varieties : Syrah and Grenache, 14% Vol.

Tasting Note : Concentrated, garnet, dense and deep color. Expressive nose of black fruit, hints of spice and peppers. Soft texture and supple tannins.

Food Matching : This light red is appreciated on meat sauces. It also goes well with grilled meats and vegetables.



Vignobles Paradis - EssenCiel Rose

Origin : France.

Appellation : AOC

Grape Varieties : Syrah (40%), Grenache (30%) and Cabernet Sauvignon (30%).

Tasting Note : EssenCiel rosé wine has a rose petals color. The nose reveals an aromatic freshness paired with delicate aromas of white flowers, intense and juicy peach and a hint of oriental spices. A refreshing and round mouth at the same time, this wine is a perfect thirst-quencher with a long and voluptuous finish.

Food Matching : Perfect with Grilled foods



Vignobles Paradis - Chateau Paradis

Origin : France.

Appellation : AOP Coteaux D'Aix En Provence

Grape Varieties : Syrah (60%) Grenache (40%).

Tasting Note : Rose petal. Rich and intense, offers a blend of pear fruit and flowers with subtle citrus notes. Well balanced and generous, perfect mix of roundness and freshness with a long fruity finish.

Food Matching : Mediterranean vegetables grilled and barbecue spare ribs.



Gassier - Chateau Gassier Le Pas Du Moine Rose

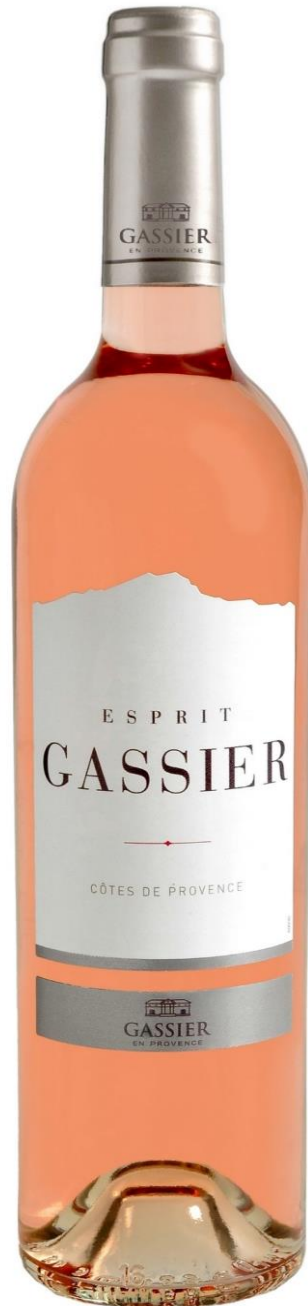
Origin : France.

Appellation : Cotes de Provence AOC.

Grape Varieties : 32% Grenache, 23% Syrah, 29% Cinsault, 8% Ugni Blanc.

Tasting Note : Light peach color. A nose of white peach, exotic fruits and blackcurrant bud tip. A balanced palate of greed and structure. A mouth with exotic fruits, peaches and berries. Fine wine with good minerality and a very good length.

Food Matching : Perfect with asian meals, like sushis, spring rolls or Asian stir - fried beef.



Chateau Gassier, Esprit Gassier Côtes de Provence AOP

Origin : France.

Appellation : Côtes de Provence AOP

Grape Varieties : Grenache, Syrah, Cinsault, Carignan, Cabernet-Sauvignon

Tasting Note : A light salmon color. Complex and fruity nose with exotic flavors (guava, lychee) and notes of citrus (grapefruit). A mouth fresh and acidulated.

Food Matching : Serve as an aperitif or accompanying asiatic dishes, a grilled seabream or mediterranean dishes.