



Château Coutelin Merville

Origin : France.

Appellation : Saint - Estèphe A.O.C.

Grape Varieties : 50% Merlot, 25% Cabernet Sauvignon, 22% Cabernet Franc, 3% Petit Verdot

Tasting Note : A rich and full wine, with oodles of fruit, spices and slightly woody mellow tannins.

Very good for ageing

Food Matching : To drink with red roasted meats, game and strong cheeses.



Chateau Les Ormes de Pez

Origin : France.

Appellation : Saint Estephe.

Grape Varieties : 57% Cabernet Sauvignon, 32% Merlot, 11% Cabernet Franc.

Tasting Note : The graphite nose, a bit serious, is gradually replaced by a supple, smooth attack and a long, mineral palate.

Food Matching : Pairing with Beef, Lamb grilled or in sauce, aged cheese and milk cheese.



Chateau Cos d'Estournel

Origin : France.

Appellation : Saint - Estephe.

Grape Varieties : 74% Cabernet sauvignon, 23% Merlot, 3% Cabernet franc.

Tasting Note : Deep ruby color. This wine displays intense aromas of moka and licorice. Great density and length.

Food Matching : Beef, Lamb grilled or in sauce, aged cheese and milk cheese.