



Chateau du Glana

Origin : France.

Appellation : Saint Julien A.O.C.

Grape Varieties : 70% Cabernet-Sauvignon, 30% Merlot

Tasting Note : The palate is medium bodied with fine tannin, crisp, acidity, quite lively in the mouth with fine tension. Merges into more black, clusky fruits towards the finish. Go points. The wine Advocate.

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



Chateau Gruaud Larose 2006

Origin : France.

Appellation : Saint Julien A.O.C.

Grape Varieties : 60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot.

Tasting Note : Shows plum and raspberry aromas, with hints of flowers. Full-bodied, with super well-integrated tannins and pretty fruit on the middle palate.

Food Matching : Appetizers, Plates, Cheese, Meat and red meat.



Chateau - Larose de Gruaud 2006

Origin : France.

Appellation : Saint Julien AOC.

Grape Varieties : 55% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc, 5% Petit Verdot.

Tasting Note : A light nose with a touch of espresso and a touch of garrigue. The palate is medium - bodied, fleshy in texture with moderate acidity and a touch of cooked meat.

Food Matching : Steaks, Barbecued meats, Roast Beef.



Chateau Ducru Beaucaillou 2002

Origin : France.

Appellation : Saint Julien A.O.C.

Grape Varieties : 65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc.

Tasting Note : Aromas of tobacco, currant and cigar box follow through to a full body, with silky, refined tannins and a clean, focused finish.

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



Chateau Ducru Beaucaillou 2007

Origin : France.

Appellation : Saint Julien A.O.C.

Grape Varieties : 90% Cabernet sauvignon, 10% Merlot.

Tasting Note : The robe is deep garnet in colour. The nose is full and fruity, pure and intense. The tannins are powerful.

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