



Chateau du Glana 2007

Origin : France.

Appellation : Saint Julien A.O.C.

Grape Varieties : 57% Cabernet Sauvignon, 43% Merlot.

Tasting Note : Mixed berries and some warmth of oak and spice on the nose. Round, smooth, quite supple mid-palate. Good length and balance, missing some cassis poignancy and delicacy.

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



Chateau Gruaud Larose 2006

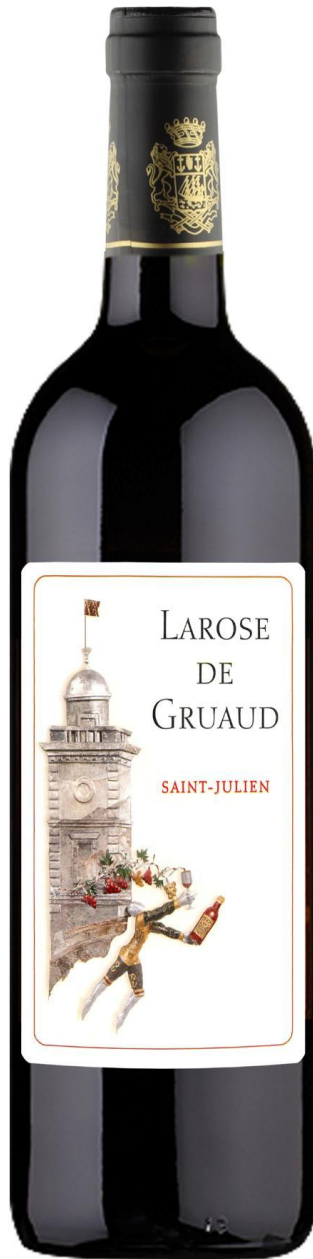
Origin : France.

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.