

CHÂTEAU DE SABLET

Bordeaux

AOC Bordeaux, Entre-Deux-Mers, France



GRAPE VARIETIES

50% Cabernet Sauvignon,
50% Merlot

TASTING NOTE

Lovely fresh fruit aromas with hints of pepper. Clean, intense and vivid with pure red fruit flavors, moderate tannins and bright acidity.

FOOD PAIRING

Sautéed mushrooms, pâté, artisanal cheeses and light pork preparations.

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