

# CHÂTEAU LAMOUR

## Castillon-Côtes-de Bordeaux

Les Salles-de-Castillon, Bordeaux, France

**88 Wine Enthusiast - 2015 vintage**



### GRAPE VARIETIES

95% Merlot,  
5% Cabernet Franc

### TASTING NOTE

Bright, crushed red fruit aromas with hints of toast. Full-bodied, fruit forward and generous with supple tannins framed by juicy acidity.

### FOOD PAIRING

Aged cheeses, anything off the grill, braised meats, mushrooms.



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