

CHÂTEAU LAMOUR

Castillon-Côtes-de Bordeaux

Les Salles-de-Castillon,
Bordeaux, France



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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