

CHÂTEAU MASCARD

Haut-Médoc

Saint-Saveur, Bordeaux, France

GRAPE VARIETIES

65% Merlot
35% Cabernet Sauvignon

TASTING NOTE

This wine has a vibrant red-ruby color, aromas of black cherry and red currant with hints of pepper and pencil shavings. It is medium-bodied and moderately tannic, but smooth and generous with pleasing acidity.

FOOD PAIRING

Try pairing with aged gouda, roast chicken, rich potato gratins, mushroom dishes and parmesan risotto.



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