

CHÂTEAU TERTRE DE COURBAN

Bordeaux Rouge
AOC Bordeaux,
Beychac and Caillau, France



GRAPE VARIETY
100% Merlot

TASTING NOTE
A supple Bordeaux with brilliant red hues and aromas of red fruit and toast. Smooth and soft on the palate with a lingering finish.

FOOD PAIRING
Try pairing with pork tenderloin, roast beef and filet.
Pâté, charcuterie and Gruyère cheese are also excellent matches.

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