



Champagnes & Châteaux
QUALITY SINCE 1989

BEAU MAYNE MERLOT CABERNET SAUVIGNON 2020 BORDEAUX

Beau Mayne is the result of an increasingly strict selection process conducted by oenologists who all have perfect knowledge of the Bordeaux terroirs. From several hundred batches, only the best are selected, those whose supple tannins and rich fruit render them worthy of a place in the Beau Mayne cuvée.

Grape:

75 % Merlot - 25 % Cabernet Sauvignon

Vineyard & Vinification Note:

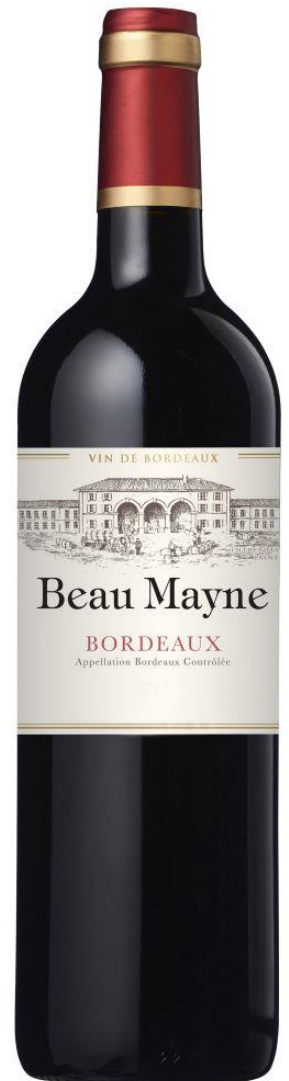
Traditional vinification. Maturation for a few months in vats.

Tasting Note:

With its lovely deep red colour, the wine boasts a bouquet of red fruit aromas. On the palate, it is rounded, revealing good structure and silky, elegant tannins. It offers a nice fruity finish

Food Pairing:

Best enjoyed in its youth, served with cold meats (rabbit terrine, chicken livers), red or white meats (roast beef, salted pork belly with lentils, and poultry), cottage pie and vegetable gratin, cheese



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