

## Intense, smooth & fruity



*Le Grand Bouqueteau*

### RED CHINON TRADITION

GRAPES: 100% Cabernet Franc

**89 Wine Enthusiast** “While the initial flavor brings out intense acidity from the young black currant fruit, as the wine opens up, it shows a richer side with smooth toast and red plum. It has weight, feeling full bodied.  
R.V. (June 2013)”



**RECOMMENDED FOR:**

- BBQ / White Meat / cheese,
- By itself
- Serve between 14-15°C. (60 to 62°F)

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