

Mathieu
PAQUET

Bourgogne

Coteaux Bourguignons 2015

AOC COTEAUX BOURGUIGNONS

90 points Winescores.ca

“95% Gamay & 5% Pinot Noir, emits pretty aromas of black raspberry, star anise, purple grapes and violets with forest floor, cedar chips, tea leaf and fresh herbs. The palate is high-toned fruit, black tea, cocoa nibs and fine spice flavours. Juicy and charming with a bittersweet finish.”

— Wine Scores / D. Van Mulligen, Oct 2017

This fruity red pairs well with grilled or roasted white or red meats, poultry and game, pastas, rice, tomato sauces, steamed vegetables and fish.

www.choice-imports.com



+72553

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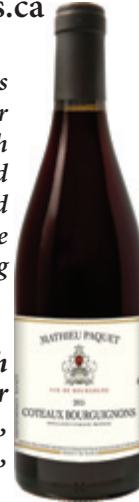
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