

# CHATEAU SAINT-NABOR

## CÔTES DU RHÔNE RED

### WINEMAKER'S NOTE

Aromas of ripe red fruit, red currants and blackberries. The palate is elegant and delicate, with well balanced tannins.

### FOOD PAIRING

Serve at room temperature with red meats, poultry as well as with spicy meat dishes. We suggest paring it with turkey cooked in mustard sauce or braised lamb chops.



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