

CHATEAU SAINT-NABOR

CÔTES DU RHÔNE ROSÉ

WINEMAKER'S NOTE

The nose is lush with raspberries and blackberries complemented by a fresh intensity. The palate is rich, elegant and fresh acidity adds complexity giving this wine a very well-structured body.

FOOD PAIRING

To be served ideally with fish, dried and cold meats, as well as white meats. We suggest serving it with cream-roasted pork.



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