CHÂTEAU

LA ROSE SAINT-GERMAIN

BORDEAUX

« Lovely, with a melange of chive, tarragon and thymes notes breezing though, backed by lemon curd and white peach flavors. Sauvignon Blanc and Sauvignon Gris. Drink now »

(James Molesworth, Wine Spectator)

Sauvignon Blanc, Sauvignon Gris

Aperitif, seafood, fishes

Ideally within 2 - 3 years

Best served 50 - 54 °F

www.ducourt.com

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