

CHÂTEAU DE LUSSAC

CUVEE BELLEVUE

LUSSAC SAINT EMILION - 2014



89^{pts}



*Merlot, Cabernet Franc,
Petit Verdot*

Aromas of vanilla and spices.
Frank, with well-rounded tannins.

Try it with white meat and wild mushrooms such as grilled veal chops with chanterelles mushrooms or free-range chicken stuffed with herbs.

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