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Chateau Vieux-Potana *Lalande de Pomerol*

85% MERLOT / 15% CAB FRANC - BORDEAUX, FRANCE

TASTING NOTES

Nice ruby colour, this wine develops full notes of red fruits tempered with melted tannins. A great combination of power and elegance.

FOOD PARING

All types of classic meat dishes, roast chicken, and grilled dishes. Salmon or cheese plate.

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