

Château de Beauré Coteaux d'Aix-en-Provence

TASTING NOTES

This white wine is round, voluminous and has a delicate finish. Notes of citrus and white stone fruit.

FOOD PARING

It will perfectly match a foie gras, scallops or white meat such as a stuffed chicken with truffles. It should be served chilled (9°C to 11°C).



50% SEMILLION - 50% SAUVIGNON BLANC

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