

TRADITION ROUGE 2023 A.O.C. CHÂTEAUNEUF-DU-PAPE

Nose, garrigue bouquet, citrus flower, blackcurrant buds, all fresh and balanced on the palate, with aromas of cocoa and cherry, with a long finish of liquorice. perfect to pair with a shoulder of lamb slow roasted in oven, roast pigeon with porcini mushroom Dreyfus, Ashby & Go.



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'RATEAUNEUF-DU-PAPI PRODUIT ISSU DE L'AGRICULTURE BIOLOGIQUE FR-BIO-

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PRODUIT ISSU DE L'AGRICUITURE RIOLOGIQUE FR-RIO-01

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