



# CHÂTEAU DE LA COSTE

MARGAUX 2018

Bordeaux, France

The wine has a brilliant ruby color with purple reflections and aromas of black fruits and cassis with hints of cinnamon and sandalwood. This wine is soft, satisfying and elegant with a lush berry taste.

Offering a harmonious blend of flavors, it is best matched with roasted red meats such as grilled steak, roasted pork and lamb shank. The velvety flavors of the wine shine through when paired mushroom risotto and asparagus wrapped in prosciutto as well as a variety of cheeses such as hard cheddar or Comte.

50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot