PROVENCE . FRANCE

DOMAINE RIMAURESQ côtes de provence "cru classé"

Since 1955, only 14 Provence Châteaux have 'cru classé' status.

Strawberry, rose petal, herb, minerals on nose with peach and raspberry fruits.

Food Pairing: Will perfectly go from the starter to the meal. It pairs at its best with marinated salmon, fried scallop and grilled lamb.



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