



CHÂTEAU D'ORI

## Wines from Chateau D'ori

**Viva** – An exclusive white wine imparts a flavor of acacia, flowers and apricot with some honey undertones which pleasantly blend on the palate. It is easy and pleasant to drink and wine is ideal with a variety of continental and lightly spiced Indian cuisine.

**Sauvignon Blanc** – A succulent and full-bodied white wine with an intense bouquet of exotic fruits and mango and hints of oak with vanilla finish. The wine combines well with white meats and lightly spiced Asian cuisine.

**Cabernet Merlot** – Made from Cabernet Sauvignon and Merlot, the two famous grapes of Bordeaux this wine is made from hand picked. It is an intensely aromatic deep red wine with spiced and candied prune notes. The strong tannins of the Cabernet combine with the elegance of Merlot to produce a succulent and smooth wine with a hint of oak that lingers on the palate. Bottle-age it up to four years: it will only get better.

**Merlot** - Merlot, the dominant grape in the famous Bordeaux wines of St. Emilion and Pomerol, is widely appreciated for its warm, sensual and juicy impression and for its softer and rounded tannin structure. Chateau D'ori's 100 % Merlot wine is in keeping with this tradition of St. Emilion and Pomerol. This delightful and deep colored wine has very agreeable tannins and fruity notes which endure on the palate. This fine wine makes a wonderful partner to all types of Indian tandoori cuisine.

**Cabernet Syrah** – A deep coloured, complexly structured wine. It is aromatic with spiced and peppered notes. The flavors of Cabernet and Syrah are well balanced, the tannins mellow and not aggressive. The connoisseur will also recognize hints of oak and vanilla crystallized red fruit. This well-made wine can bottle-age up to five years.

**For further details contact:**

The Source

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