

Tomasello Winery

EST. 1933

2017 OUTER COASTAL PLAIN CHAMBOURCIN

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Outer Coastal Plain
CHAMBOURCIN

BEST CHARACTERIZED AS A MEDIUM-BODIED BEAUJOLAIS STYLE RED WITH A SLIGHTLY PEPPERY FINISH. THE BEST PAIRINGS FOR THE CHAMBOURCIN'S UNIQUE FLAVORS ARE SHARPER CHEESES, ESPECIALLY BLUE VEINED, DUCK OR LAMB DISHES, CAESAR SALAD AND PASTAS WITH MARINARA SAUCE.

VARIETAL COMPOSITION: 100% CHAMBOURCIN

FLAVOR PROFILE: BEAUJOLAIS-STYLE, AGED FOR 12 MONTHS IN AMERICAN OAK

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