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持有效會員證可享9折優惠，訂購一箱(12支)，包一次送貨。

(送貨服務僅限於香港島、九龍、新界，不適用於離島及偏遠地方。)

原價 \$ 198 / 支

**優惠價 \$ 79 / 支**



## Cabernet Sauvignon 2010 (Red Wine)

容量 / 750ml • 原產地 / 美國 USA • 產區 / 加洲 California • 葡萄 / 赤霞珠 Cabernet Sauvignon  
赤霞珠蘊含莓果的味道，亦帶有淺淺的香草辛香，酒呈深暗紅色，享受的每一口，可以取悅您的味覺，並俘虜您的嗅覺。這款赤霞珠適合配搭牛肉、肉排，烤豬排，芝士和黑巧克力甜品。

The taste of berries is in this Cabernet Sauvignon with the touches of spice. A deep dark red, this wine will delight the mouth and capture your nose. Enjoy every sip! This Cabernet Sauvignon pairs well with beef, prime rib, grilled pork chops, cheese and dark chocolate desserts.

## Merlot 2010 (Red Wine)

容量 / 750ml • 原產地 / 美國 USA • 產區 / 加洲 California • 葡萄 / 梅洛 Merlot

梅洛的真實特性，享受每一口味道細緻，入口時像絲一般的柔滑。較多一點果味，容易入口，初飲紅酒之人仕的最佳選擇。這款梅洛適合配搭芝士，海鮮，牛肉及辛辣食物。Blended to show this variety's true characteristics, you will enjoy with every sip and taste of jammy berries with the touches of vanilla, chocolate, oak and spice. Pair this Merlot with cheese, seafood, beef and spicy foods.



## Chardonnay 2010 (White Wine)

容量 / 750ml • 原產地 / 美國 USA • 產區 / 加洲 California • 葡萄 / 莎當尼 Chardonnay

莎當尼帶有甜瓜味道，收結留有細緻餘韻。各類海鮮或配上雞，豬肉和蝦也相當適合。品嘗莎當尼配合前菜如煙三文魚、生蠔、芝士、蛋糕和蟹餅簡直是絕配。

An enjoyable Chardonnay with nicely balanced fig, melon and citrus flavors ending with an elegant aftertaste. Pair this Chardonnay with creamy sauce dishes of poultry, pork and shrimp. Drink it with seafood appetizers including: smoked salmon, crab cakes and oysters. It also pairs well with cheese such as provolone and mild cheddar.