



CB RESERVE PRESENTS:
**CULT BORDEAUX &
DELICIOUS DUCK**



We have an incredible six pack for you this time, as we return to Bordeaux, and St. Emilion Grand Cru, to feature one of our favourite French producers: **Château Croix de Labrie**, and one of our favourite foods: **French Duck Confit and Foie Gras**.

The wines are some of the best reviewed bottles to come out of Bordeaux. **Consistently rated 95+ by almost every reviewer**, (both of the bottles we are sending were rated 96 points by James Suckling, and the **Croix de Labrie** was in his “100 Best French Wines” list), they consistently beat out bottles at 5 times the price.

These are genuine “Garagistes” wines, in the spirit, and made in the **iconoclastic style**, of cult wines like Le Pin and Le Dôme, but with the bonus of flying enough under the radar that they don’t command 1000’s of dollars a bottle. Made from **100% organic, low yield vineyards still worked by horse**, both of these bottles are powerful and rich Merlot dominated wines, one from old vines and one from young. Capable of aging for 15 plus years, we love them because they also drink beautifully now. This is serious Bordeaux for an amazing price.

Included with your six pack of wines is a great selection of some of the best duck and foie gras products from French producer Rougié, including an amazing 1.5 kg pack of ready-to-eat **Duck Confit**.

The Details:

Your package includes **6 bottles of wine:**
3 bottles of Château Croix de Labrie 2017
3 bottles of Chapelle de Labrie 2018
One of each: **Duck Leg Confit** (4 legs included), **Mousse of Duck Foie Gras**, **Duck & Pork Paté with Foie Gras**, **Duck & Pork Paté with Orange**, **Duck Rillettes**.

The Price:

\$1,295.95 plus hst.
This includes the wine, the food and delivery anywhere in the GTA.
(to give some perspective, this case contains **over \$1,400 in wine alone!!**)

How to order:

Simply email us back.
Deliveries will take place in May, 2021.



Charlie