

# DINNER FLAT RATES

# FLATRATE MÂITRE

White wine: Sauvignon Blanc Camas - Anne de Joyeuse - Languedoc

Intense aroma of citrus fruit in the nose. Fresh fruit aroma on the palate, sustainable because of a rich body, guides to a long mineral outflow.

Red wine: Tempranillo Tierra de Castilla, Torre de Barreda, La Mancha

Fine and elegant aroma of red and black fruits, pleasant fruit, full, harmonious taste.

## **FLATRATE EXELLENCE**

White wine: Grauburgunder QbA Weingut am Nil - Palatinate

Fine aroma of walnut and pear, on your palate ripe local yellow fruits combined with exotic aroma of ripe mangos.

Red wine: Montepulciano D' Abruzzo DOP Teatro Latino, Abruzzo Italy

Fruity aroma, well structured, beautifully rounded with spicy aroma, highlighted because of the short process in big wooden barrels.



#### **FLATRATE LINDOR**

#### White wine: Just Riesling - Nahe - Winery Hermannsberg

Piquant scent of peach, stimulating freshness, fine game of fruits, great balance.

### White wine: Lugana "Luna" - Venetien - Bennati

The Lugana grows on clay soils at the "Garda-Lake". On the nose, delicate floral aromas and a slight hint of dried fruit. Fresh taste and fine acidity are its characteristic.

#### Red wine: Beaujolais Rouge "Bien élevé" - Beaujolais - Domaine Perol

Light, fresh and full describe this wine perfectly. Few tannins and aromas of herbs make the wine velvety but still exciting.

### Red wine: Flavino Sangiovese Rosso Toscano - Toscana - La Palazzetta

The colour is a brilliant ruby red. You smell fine aromas of red fruits with hints of mediterranean spices.

These beverage packages can be extended, if you wish.