

Château St. André Corbin 2016  
AOC St. Georges-St. Emilion

JAMESSUCKLING.COM 

**90 points!**

The nose is framed in cedary oak and delivers an attractive core of bright, ripe red and purple fruit. The palate has an assertive, bright and nicely structured core with fresh acidity at the finish. Drink or hold.

- James Suckling, JS



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