

# DOUBLE DOWN

These unique Cru International Bourbon Barrel Style blends are about boosting bold flavour and richness in the wine. With a more intense set of aromas and flavours, be prepared to expect subtle and smooth bourbon, sweet and spicy notes, and overall southern charming character.



## Cru International Bourbon Barrel Style Red Blend:

Sweet vanilla, caramel, and toasty notes on the nose complimented by red fruit. The palate is smooth and juicy with a long oaky finish.

Try it with grilled steak, BBQ ribs or hard cheeses like Parmigiano-Reggiano, Gouda and smoked cheddar.



## Cru International Bourbon Barrel Style White Blend:

Tropical fruit, vanilla, and toasty notes on the nose. The palate is full bodied with a long oaky finish.

Pairs perfectly with crab mac and cheese, mushroom soup, seafood risotto, aged cheddar cheeses, and even buttery popcorn.

**OAK - HEAVY**

**SWEETNESS - OFF-DRY**

**BODY - FULL**