

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.

OAK - HEAVY

SWEETNESS - OFF-DRY

BODY - FULL



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.