

Francois Mikulski

Bourgogne Passetoutgrain

Mikulski's ruby-colored Bourgogne Passetoutgrain is raspberry and cherry-scented and was produced from vines planted in 1929. Medium-bodied, it is a sensual, seamless offering that is packed and stacked with black pepper-laced dark cherries. Highly expressive and harmonious, it sports a long, fruit-filled finish.

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-2006-

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Pairs well with white meats and heavier seafood dishes.

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