93



Chambers Rosewood GRAND MUSCADELLE NV

"This is the ghost of a drippingly ripe summer peach, its wealth of sweet fruit now shaded in autumn tones of russet and scarlet-red, lasting on golden-raisin freshness. Steve Chambers blends this from barrels in his cellar dating back to World War I: It's a massive, treacle-sweet wine to serve with candied hazelnuts and pecans, roasted walnuts or banana bread."

Joshua Greene, Wine & Spirits October 2020

Exclusively Imported by www.obcwines.com



93



Chambers Rosewood GRAND MUSCADELLE NV

"This is the ghost of a drippingly ripe summer peach, its wealth of sweet fruit now shaded in autumn tones of russet and scarlet-red, lasting on golden-raisin freshness. Steve Chambers blends this from barrels in his cellar dating back to World War I: It's a massive, treacle-sweet wine to serve with candied hazelnuts and pecans, roasted walnuts or banana bread."

Joshua Greene, Wine & Spirits October 2020

Exclusively Imported by www.obcwines.com



93



Chambers Rosewood GRAND MUSCADELLE NV

"This is the ghost of a drippingly ripe summer peach, its wealth of sweet fruit now shaded in autumn tones of russet and scarlet-red, lasting on golden-raisin freshness. Steve Chambers blends this from barrels in his cellar dating back to World War I: It's a massive, treacle-sweet wine to serve with candied hazelnuts and pecans, roasted walnuts or banana bread."

Joshua Greene, Wine & Spirits October 2020



93 POINTS



Chambers Rosewood GRAND MUSCADELLE NV

"This is the ghost of a drippingly ripe summer peach, its wealth of sweet fruit now shaded in autumn tones of russet and scarlet-red, lasting on golden-raisin freshness. Steve Chambers blends this from barrels in his cellar dating back to World War I: It's a massive, treacle-sweet wine to serve with candied hazelnuts and pecans, roasted walnuts or banana bread."

Joshua Greene, Wine & Spirits October 2020

Exclusively Imported by www.obcwines.com

