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POINTS



**BEST BUY**

**d'Arenberg**  
**THE HERMIT CRAB**  
**VIIGNIER MARSANNE**  
**2018**

"Scents of pale yellow cherries and white cranberries fill this generous blend of marsanne and viognier. It has the oiliness of lemon rind, as well as a lanolin fatness that's moderated by the spicy grape-skin tannins. Chill it for meaty roast fish."

*Joshua Greene, Wine & Spirits Magazine*  
February 2020

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