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Singaporeâ??s Under Der Linden restaurant launches wine bar â?? CuvÃ©e

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Singaporeâ??s UnderÂ Der LindenÂ Restaurant announces the launch of its much-anticipated wine bar - CuvÃ©e. Adding to the romantic sophistication of Under Der Linden's floral-themed space, CuvÃ©e elevates the menu with its elegant wine collection to captivate even the most discerning palate.

CuvÃ©e specialises in mature Bordeaux and Burgundy wines, showcasing the essence of prestigious grape varieties such as Cabernet Sauvignon, Pinot Noir, and Merlot at competitive prices. The wines are meticulously curated to entertain even the most experienced tastebuds and harmonise with the uniquely diverse flavours of the Under Der Linden Restaurant menu.

To mark its grand opening, CuvÃ©e presents specially curated wine flights that seamlessly pair with the delectable menu selections. Let no dish go unaccompanied with the right wine pairing for sweet, spicy, charred, or umami flavour profiles. For those seeking a more premium and exploratory tasting experience, the wine bar offers flights that guide the palate through the Bordeaux terroir across different eras.

"Serving French cuisine is only truly complete when accompanied by a wine selection and we want to immerse every customer in the essence of French-style dining. At CuvÃ©e, we're passionate about giving our patrons the complete wine bar

experience at competitive retail prices," affirmed CuvÃ©e Manager.