

CHÂTEAU DURFORT-VIVENS 2017

x POTATO

A TENDER AND GENEROUS PAIRING

THE COOKED POTATO DEVELOPS ROASTED, CHESTNUT AND HAZELNUT FLAVORS, RECALLING THOSE OF THE WINE. THEY ALSO ENHANCE ITS FRUITY FLAVOR.

THIS DISH REVEALS THE UNCTUOSITY, THE FINESSE AND THE GENEROSITY OF CHÂTEAU DURFORT-VIVENS 2017 AND IT SOFTENS ITS TANNIC STRUCTURE.

AN ALLIANCE OF BALANCES, WHICH GIVES A NICE LENGTH ON THE PALATE.

CHÂTEAU DURFORT-VIVENS 2017 HAS A SPICY ATTACK, WITH NOTES OF BEESWAX AND SZECHUAN PEPPER.

A NOSE OF REDCURRANT AND BLACK FRUITS, UNDERLINED BY ROASTED HAZELNUTS AND COFFEE. A BEAUTIFUL MINERALITY COMPLETES ITS AROMATIC PALETTE WITH GREAT FINESSE.

VITELLOTTE, GRENAILLES, CHARLOTTE, RATTE... SO MANY VARIETIES TO CHOOSE FROM! EACH ONE HAS ITS OWN CHARACTERISTICS, IN ITS SHAPE, ITS COLOR, ITS RATHER FIRM OR MELTING TEXTURE, AND EVEN IN ITS TASTE.

THE VITELLOTTE IS DISTINGUISHED BY ITS SWEETNESS, THE CHÉRIE BY ITS CHESTNUT FLAVOUR, THE ANOÉ BY ITS FRESHNESS, THE BELLE DE FONTENAY FOR ITS NUTTY NOTES...

RECIPE IDEAS

SAUTÉED POTATOES (CORNES DE GÂTE), WILD GARLIC, LARDON AND SMOKED LARDON CREAM

THE CORNE DE GÂTE CARAMELIZES AND RELEASES ROASTED NOTES REMINISCENT OF THE WINE'S AROMAS DURING ITS OAK BARREL AGEING.

THE POTATO ALSO BRINGS CHEWINESS, SMOOTHNESS AND TEXTURE. BEAR'S GARLIC (WILD GARLIC) IS FLORAL AND DELICATE. IT GIVES A REAL FRESHNESS TO THE DISH, AS WELL AS NOTES OF EUCALYPTUS, LIFTING THE MINERAL SIDE OF THE WINE. THE LARDON MAKES THE DISH SMOOTHER AND MORE POWERFUL, CREATING A BETTER BALANCE AND OFFSETTING THE TANNIC STRUCTURE OF THE WINE.

POTATO MOUSSE WITH TRUFFLE AND CAPPUCCINO SAUCE

THE CREAMY TEXTURE OF THE MOUSSE BRINGS ROUNDNESS AND SMOOTHNESS RECALLING THE FINESSE, SMOOTHNESS AND GENEROSITY OF DURFORT-VIVENS 2017. THE TRUFFLE ADDS REAL COMPLEXITY TO THE WHOLE AND BLENDS PERFECTLY WITH THE DARK FRUIT NOTES OF THE WINE. THE CAPPUCCINO ADDS A BEAUTIFUL POWER THAT ENHANCES THE TANNIC STRUCTURE OF THE WINE. LEAVING A SLIGHTLY BITTER MOUTHFEEL AND NOTES OF AMARRETTI, THE CAPPUCCINO BALANCES THE FRESHNESS OF THE WINE, WHILE PROLONGING ITS LENGTH ON THE PALATE.

