

CHÂTEAU DURFORT-VIVENS 2016

x WHITE GRAPES

FOR THE PURITY OF THE FRUIT

THE SWEETNESS AND POWERFUL FRAGRANCE OF THE WHITE GRAPE COMBINES PERFECTLY WITH THE POWER AND ACIDITY OF DURFORT-VIVENS 2016. IT BRINGS A LOT OF ROUNDNESS AND ALSO ENHANCES THE ENERGY OF THE WINE.

A BEAUTIFUL BALANCE IS ESTABLISHED AND THE POWER OF THE WINE GIVES WAY TO A SOFT AND SUAVE SENSATION, PROLONGING IT ON THE MOUTH.

AN INTENSELY FRUITY NOSE WITH NOTES OF MIRABELLE PLUM BLENDING HARMONIOUSLY WITH HINTS OF CEDAR.

CHÂTEAU DURFORT-VIVENS 2016 HAS A POWERFUL AND ACIDIC ATTACK.

THE TANNINS ARE ELEGANT. A LONG AND DELICATE FINISH.

THE WHITE GRAPE IS CHARACTERIZED BY ITS GOLDEN BERRIES, THIN SKIN, SOFTNESS, SLIGHT ACIDITY AND REVEALS VERY FRAGRANT AROMAS.

ITS FLESH IS JUICY, TRANSPARENT AND SMOOTH.

RECIPE IDEAS

QUAIL STUFFED WITH SPICES AND GRAPES WITH GRENAILLE POTATOES

QUAIL IS GAME WITH A POULTRY-LIKE FLAVOR. A SLIGHTLY FATTY MEAT THAT PERFECTLY MATCHES THE FRUIT AND FRESHNESS OF CHÂTEAU DURFORT-VIVENS 2016. ALONGSIDE THE CABERNET SAUVIGNON OF THE WINE, THE SPICY AROMATICS OF THE STUFFING (NUTMEG, WHITE PEPPER, CLOVES) REVEAL THEMSELVES AND GIVE A REAL DIMENSION TO THIS MATCH. THE WHITE GRAPES BRING SWEETNESS AND INDULGENCE ALLOWING THE POWERFUL, ACIDIC ATTACK OF THE WINE TO GAIN IN ROUNDNESS. THE AROMATIC GRENAILLE POTATOES REVEAL THE FRUITY NOTES OF THE WINE, WITH RASPBERRY, STRAWBERRY AND BLACKCURRANT.

CHOCOLATE TART, GRAPES AND CHOCOLATE & ESPELETTE PEPPER MOUSSE

THE TART'S PASTRY IS SWEETENED WITH COCOA, RECALLING NOTES OF THE OAK BARREL IN WHICH THE WINE WAS AGED. ITS BITTERNESS IS BALANCED WITH THE FRESHNESS AND ACIDITY OF CHÂTEAU DURFORT-VIVENS 2016. THE MOUSSE BRINGS AN UNCTUOUSNESS WHICH, COMBINED WITH THE GENEROSITY OF THE WINE, CONTRIBUTES TO ITS BEAUTIFUL LENGTH IN THE MOUTH. THE ESPELETTE PEPPER BRINGS A REAL COMPLEXITY TO THIS DESSERT AND ENHANCES THE STRUCTURE AND THE TANNINS OF THE WINE. THE GRAPES FINISH OFF THE BALANCE. THEY BRING TEXTURE AND RECALL THE WINE'S FRUITY AROMAS.

