

CHÂTEAU DURFORT-VIVENS 2018

x POMEGRANATE

A MARRIAGE OF TWO RED GOLDS

CHÂTEAU DURFORT-VIVENS 2018, WAS NAMED "THE RARE YEAR". IT IS A SPECIAL VINTAGE, WHERE THE IDENTITY OF THE FRUIT HAS NEVER BEEN SO WELL PRESERVED. THE FRUITY AND ACIDIC AROMAS OF POMEGRANATE AMPLIFY THE FRUITINESS OF THE WINE. THE FINE, POLISHED TANNINS RECALL THOSE OF THE POMEGRANATE'S SEEDS. THEY ADD A CRISP TEXTURE TO THIS COMBINATION. A PERFECT MATCH.

CHÂTEAU DURFORT-VIVENS 2018 EXPRESSES FLORAL NOTES OF LILY AND LAVENDER. ALSO NOTES OF BLACKBERRY, BLACKCURRANT AND DARK CHOCOLATE AMPLIFY ITS AROMATIC EXPRESSION WITH AN EXTREME ROUNDNESS. SUBLIME, POWERFUL AND UNCTUOUS TEXTURE.

RECOGNIZABLE BY ITS BRIGHT RED COLOR, THE POMEGRANATE IS BEST KNOWN FOR ITS HEALTH BENEFITS. IT IS FILLED WITH PULPY SEEDS, COATED WITH A TRANSLUCENT FLESH, A SWEET AND TANGY TASTE, WITH NOTES OF GRENADINE.

RECIPE IDEAS

CARPACCIO OF SCALLOPS "EN MEURETTE" AND POMEGRANATE

RAW SCALLOPS HAVE A VERY DELICATE TASTE. HERE THEY ARE COMBINED WITH A RED WINE SAUCE, MUSHROOMS AND LARDONS. THE INDULGENT LAND-SEA PAIRING IS UNCTUOUS RECALLING THE GENEROSITY AND INDULGENCE OF DURFORT-VIVENS 2018. THE POMEGRANATE PROVIDES A REAL BURST OF FRESHNESS WITH ITS ACIDITY AND CRISP TEXTURE. IT PROLONGS THE FRUITY LENGTH OF THE WINE.

LENTILS IN RED WINE SAUCE, FOIE GRAS, PINK PEPPERCORNS AND POMEGRANATE

THE FOIE GRAS ROUNDS OUT THE DISH, COATS THE TANNINS OF THE WINE AND ENHANCES ITS SMOOTH TEXTURE. COOKED IN THE RED WINE, THE LENTILS RELEASE A REAL AROMATIC POWER, WITH NOTES OF FRESH FRUIT. THE POMEGRANATE HARMONIZES THE DISH, MAKING IT FRESHER, MORE AIRY AND ADDS ITS TOUCH OF ACIDITY.

