

CHÂTEAU DURFORT-VIVENS 2020

x HAZELNUT

A ROUNDNESS IN THE MOUTH, WHICH HAS SOME CRUNCH!

ON THE PALATE, CHÂTEAU DURFORT-VIVENS 2020 ECHOES HAZELNUT.

ITS AGEING IN OAK BARRELS AND A BLEND WITH A STRONG PREDOMINANCE OF CABERNET SAUVIGNON GIVE AROMATIC TONES SIMILAR TO THOSE OF HAZELNUT.

AN ALLIANCE OF ROUNDNESS, AROMATIC POWER AND A CONTRAST OF TEXTURES, BETWEEN VOLUPTUOUSNESS AND CRUNCHINESS!

THE AROMATIC EXPRESSION OF CHÂTEAU DURFORT-VIVENS 2020 IS DISCONCERTING, BOTH SOLAR AND FRESH, THE BALANCE ON THE PALATE IS OF A REFINED AND VOLUPTUOUS POWER.

ITS TASTE IS ROUND, SUBTLE AND SLIGHTLY MILKY. PLAIN, ROASTED, OR CARAMELIZED... THE HAZELNUT IS ALWAYS CRUNCHY AND BRINGS A REAL TEXTURE TO THE DISH.

RECIPE IDEAS

GRILLED RAZOR CLAMS WITH HAZELNUTS AND HERBS

THE RAZOR CLAM IS A TASTY SEAFOOD WITH A SOFT TEXTURE BECOMING CRISPIER WHEN GRILLED.

THE HAZELNUT ADDS CRUNCH AND A POWERFUL, COMFORTING AROMA. THE HERBS BRING FRESHNESS, ALSO FOUND IN THE WINE, DUE TO THE STRONG PRESENCE OF CABERNET SAUVIGNON.

CARROTS SAUTÉED WITH HAZELNUTS

THE CARROT HAS A SWEET FLAVOR THAT CONTRASTS WITH THE SLIGHT BITTERNESS OF THE HAZELNUT. THE POWERFUL ATTACK OF CHÂTEAU DURFORT-VIVENS 2020 IS BALANCED AND ITS FRUITY SWEETNESS ENHANCED.

