

CHÂTEAU FERRIÈRE x BEANS

2016

FERRIÈRE GOES GREEN!

THE VERY VEGETAL FLAVORS OF THE BEANS UNDERLINE AND ENHANCE THE FRESHNESS AND AROMATIC COMPLEXITY OF CHÂTEAU FERRIÈRE 2016.

THE CRUNCHY TEXTURE OF THE DISH MATCHES THE SILKINESS OF THE WINE.

CHÂTEAU FERRIÈRE 2016 REVEALS NOTES OF VANILLA, LIQUORICE AND SPICES ON THE NOSE WHICH BRING A REAL AROMATIC COMPLEXITY. ON THE PALATE, THE WINE IS PRECISE AND THE INTEGRATED FRESHNESS GIVES THE WINE ITS FULL DIMENSION.

A VEGETABLE THAT IS BOTH TASTY AND LIGHT. IT HAS THE ADVANTAGE OF BEING EASY TO PREPARE: QUICK COOKING, TO KEEP ITS TEXTURE AL DENTE AND SLIGHTLY CRUNCHY.

RECIPE IDEAS

BEEF FLANK STEAK, SHALLOTS AND BEANS

The tannic structure of the cuvée and the red meat are a perfect match. The caramelized sweetness of the shallots brings a lot of greed to the dish. The beans bring a slightly minty freshness that is found in the finish of Ferrière.

RED BEANS IN RED WINE

The red bean brings texture and chewiness. The red wine sauce brings fruit, elegance and structure, reminiscent of the cuvée. The finish of the wine is mineral and has an aniseed flavor, bringing a nice length and freshness.

