

# CHÂTEAU FERRIÈRE x DRIED FRUIT

# 2017

A TOUCH OF CRUNCH!

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**A COMBINATION OF GREEDINESS, CRISPNESS AND RICHNESS OF FRUIT. CHÂTEAU FERRIÈRE 2017 SHOWS A BEAUTIFUL TANNIC STRUCTURE BUT ALSO A GREAT SUPPLENESS, WHICH WILL PERFECTLY COMBINE WITH THE CRUNCHY TEXTURE OF THE DRIED FRUITS. ITS FRUITY ATTACK WILL SUBLIMATE THE ORIGINAL FLAVOR OF THE DRIED FRUITS.**

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ON THE NOSE, CHÂTEAU FERRIÈRE 2017 HAS FLORAL AND CHOCOLATE AROMAS. ON THE PALATE, THE TANNINS ARE REFINED. A BEAUTIFUL FRESHNESS, ELEGANCE, AND AN AIRY SIDE.

THE CRUNCHINESS OF NUTS AND SEEDS BRINGS TEXTURE, SUBTLETY AND COMPLEXITY TO THE TASTE. DRIED FRUITS ARE OFTEN SWEETER, AND HAVE A LOT OF FLAVOR.

## RECIPE IDEAS

### TROUT WITH ALMONDS, SULTANAS AND ROASTED HAZELNUTS

Matched to Château Ferrière 2017, the trout brings a lot of finesse, smoothness and fat to the dish. The delicacy of the tannins is perfectly matched with the crunchiness of the dried fruit. The wine's fresh attack, with a hint of acidity, harmonizes with the sweetness of the sultanas. The roasted notes of the hazelnut are reminiscent of those of the wine. A very fine match!

### VEGETABLE CRUMBLE WITH DRIED FRUIT

The vegetables bring vegetal notes and freshness. The crumble brings creaminess and fatness in the mouth - with buttery notes, hazelnut and fresh almond aromas. Its crunchy texture balances with the roundness of the wine, while adding a lot of depth to the dish.

