

CHÂTEAU FERRIÈRE x PARSNIP

2019

A FORGOTTEN VEGETABLE, SUBLIMATED

THE PARSNIP IS A FORGOTTEN VEGETABLE. IT SHOWS ITS FULL POTENTIAL IN THIS PAIRING WITH CHÂTEAU FERRIÈRE 2019. ITS SLIGHTLY SWEET FLAVOR IS VERY COMFORTING AND ENHANCES THE SMOOTHNESS OF THE WINE, WHILE REVEALING ITS FRESHNESS AND LENGTH.

CHÂTEAU FERRIÈRE 2019 CARESSES THE PALATE, PRESENTING AN EXPLOSIVE AROMATIC DIMENSION IN FRUIT, MELTED TANNINS AND A SUPERB LENGTH IN THE MOUTH.

PARSNIP IS AN ANCIENT ROOT VEGETABLE, SOMEWHAT SIMILAR TO THE CARROT. RAW AND COOKED, IT IS APPRECIATED FOR ITS SWEETNESS, AND ALSO HAS SLIGHT SPICY, MINTY AND NUTTY NOTES.

RECIPE IDEAS

BEEF CHEEK WITH PARSNIPS

The beef cheek is a tasty meat, soft and melting after cooking. Its powerful flavor stands up to the tannins of the wine. The slightly minty side of the parsnip brings a nice freshness to the dish and enhances the smoothness of Ferrière 2019, as well as the velvety tannins.

Roasted, grilled or pan-fried, the parsnip's flavors become more complex, perfectly matching the strength and depth of the wine.

FILLET OF DOE IN COCOA SAUCE WITH PARSNIP PURÉE

The meat of the doe is tender and fragrant. When cooked, it caramelizes slightly and releases notes of roasting that recall those of the barrels in which the cuvée is aged. The cocoa brings a bitterness that magnifies the fruit of the cuvée. The parsnip, with its sweetness, brings a real sweetness.

