

# CHÂTEAU DURFORT-VIVENS 2014

## x MUSHROOMS

A TASTE OF THE TERROIR OF MARGAUX !

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CHÂTEAU DURFORT-VIVENS 2014 IS CHARACTERIZED BY BLACK FRUIT AND MINERALITY, EVOKING NOTES OF UNDERWOOD. THIS "TERROIR" AROMA IS REMINISCENT OF THE DELICATE TASTE OF MUSHROOMS. THIS FLAVOR ENHANCER BRINGS A NICE AROMATIC COMPLEXITY AND CHARACTER. THE FRESHNESS OF THE WINE IS WELL HIGHLIGHTED. THE ROUND AND SILKY TANNINS HARMONIZE WITH THE JUICY TEXTURE OF THE MUSHROOMS.

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CHÂTEAU DURFORT-VIVENS 2014 IS PURE AND BRIGHT. ON THE NOSE, BLACK FRUITS HARMONIZE WITH FLORAL, MINERAL AND SPICY NOTES. ON THE PALATE, RICHNESS, FRESHNESS AND BALANCE DOMINATE. THE TEXTURE IS FLESHY WITH JUST THE RIGHT AMOUNT OF MINERALITY TO KEEP THE ELEGANT FRESHNESS.

THE MUSHROOM HAS A WOODY AROMA AND FLAVOR. IT BRINGS A REAL COMPLEXITY TO A DISH. FRESH, ITS TEXTURE IS SUPPLE AND SOFT. BRAISED OR SAUTÉED, IT ADDS CRISPNESS. A TASTY DISH, WITH CHARACTER AND SURPRISING VARIETY.

### RECIPE IDEAS

#### MUSHROOM FRICASSEE RAVIOLI WITH MUSHROOM CREAM AND RED WINE AND REDCURRANT SAUCE

THE RAVIOLI IS FAIRLY NEUTRAL IN TASTE. IT BRINGS OUT THE FLAVOR OF THE MUSHROOMS (CHANTERELLES, OYSTER MUSHROOMS AND BROWN BUTTON MUSHROOMS) WHILST THE CREAM ENVELOPES THE TANNINS OF CHÂTEAU DURFORT-VIVENS 2014. THE RED WINE SAUCE BRINGS AROMATIC COMPLEXITY, BOTH FRUITY AND POWERFUL. THIS SAUCE, ALONG WITH THE REDCURRANTS, IS REMINISCENT OF THE DARK FRUIT NOTES OF THE WINE. THE REDCURRANTS ARE ALSO A REAL TEXTURAL ASSET!

#### CHOCOLATE ROCHER WITH CRÊPE DENTELLE AND STRIPS OF BUTTON MUSHROOMS

THE COCOA IN THIS DESSERT BRINGS BITTERNESS AND ROASTED AROMAS, WHICH ENHANCE THE FRUIT OF THE WINE. THE CHOCOLATE ALSO BRINGS A CERTAIN ASTRINGENCY AND POWER THAT BALANCES THE WINE'S LIVELY ATTACK AND SPICY NOTES. THE WHOLE SHOWS A VERY GOOD LENGTH IN THE MOUTH, WITH A CAPPUCCINO FINISH.

THE CRÊPE DENTELLE AND THE BUTTON MUSHROOM BRING A NICE TEXTURAL COMPLEXITY, BETWEEN CRISPNESS AND CRUNCHINESS. ON THE AROMATIC LEVEL, THE CRÊPE ENHANCES THE VANILLA NOTES OF THE WINE. THE MUSHROOM UNDERLINES THE FRESHNESS AND THE MINERALITY OF THE WINE.

