

CHÂTEAU DURFORT-VIVENS 2015

x PEAR

A DELICACY REMINISCENT OF CHILDHOOD

THIS SUNNY VINTAGE IS UNCTUOUS, ROUND AND HAS AROMATIC COMPLEXITY. IT HIGHLIGHTS THE SWEETNESS AND PERFUME OF THE PEAR.

THE PEAR SOFTENS THE TANNINS OF DURFORT-VIVENS AND ENHANCES ITS FRESHNESS ON THE FINISH. ITS CRUNCHY TEXTURE ADDS A REAL PLUS TO THIS ALLIANCE.

CHÂTEAU DURFORT-VIVENS 2015 HARMONIOUSLY COMBINES BLACK FRUIT, LIQUORICE, VIOLET CANDY, CIGAR BOX AND VANILLA BEAN.

ON THE PALATE, THE ATTACK IS UNCTUOUS AND GREEDY. THE FINE AND SILKY TANNINS PROVIDE NOBILITY AND AMPLITUDE AND IT FINISHES ON AN AROMATIC AND MINERAL FRESHNESS.

THERE ARE OVER 2000 VARIETIES OF PEARS WITH DIFFERENT RIPENING TIMES, SO THEY CAN BE EATEN ALL YEAR ROUND!

SOME, LIKE THE WILLIAMS, ARE DELICATE AND SWEET. OTHERS, LIKE THE HARDY, ARE MORE FRAGRANT, WITH BUTTERY NOTES.

RECIPE IDEAS

PEARS POACHED IN RED WINE AND SPICES

POACHED, THE PEAR HAS A MELTING TEXTURE. WHEN IT IS COOKED IN A RED WINE-SPICE SYRUP, IT IS A REAL SOURCE OF FLAVORS AND RECALLS THE BLACKCURRANT AND VANILLA AROMAS OF CHÂTEAU DURFORT-VIVENS 2015. IT IS POSSIBLE TO ADD CRÈME DE CASSIS TO THE SYRUP. IT WILL BRING AN ACIDITY THAT SPICES UP THE DISH AND BRINGS MORE FRESHNESS AND ROUNDNESS. THE TANNINS OF THE WINE ARE PRESENT AND WELL INTEGRATED AND ROUND. THEY HARMONIZE PERFECTLY WITH THE UNCTUOUS TEXTURE OF THE PEAR.

ROAST PORK WITH PEARS

A JUICY PORK ROAST BRINGS A LOT OF CHEWINESS TO THE MOUTH. ITS LIGHT ROASTED FLAVORS ADD A NEW DIMENSION TO THE DISH, AND A BEAUTIFUL COMPLEXITY. THE PEAR BRINGS SWEETNESS AND ROUNDNESS. ITS SWEETNESS SOFTENS THE TANNINS AND GIVES A SENSATION OF DELICACY IN THE MOUTH THAT LASTS.

AN AIRY, SOFT AND GOURMET PAIRING.

