

CHÂTEAU FERRIÈRE x ARTICHOKES

2014

LOOKING FOR THE RIGHT BALANCE!

THE SUPPLE, VELVETY AND SLIGHTLY ACIDIC ATTACK OF THE FERRIÈRE 2014 BALANCES THE ASTRINGENCY OF THE ARTICHOKE AND BRINGS COMPLEXITY.

THE JUICINESS AND FRUITINESS OF THE CUVÉE BALANCES THE VEGETAL CHARACTER OF THE ARTICHOKE. THE WINE'S SOFT, GOURMAND PALATE IS A PERFECT MATCH FOR THE COOKED ARTICHOKE PULPIT.

THE 2014 FERRIERE HAS A NOSE THAT OPENS UP WITH A MISHMASH OF RED FRUITS AND FLORAL AROMAS. A NICE ROUNDNESS AND CLARITY. THE FINISH EXPRESSES ITSELF ON MINERAL NOTES, SLIGHTLY SMOKY AND PROLONGS THE FRUIT IN THE MOUTH.

THE ARTICHOKE IS AN ORIGINAL VEGETABLE WITH ITS DECORATIVE APPEARANCE AND ASTRINGENT TASTE. IT'S ALL A MATTER OF COOKING: SIMMERED FOR A LONG TIME, IT WILL LOSE SOME OF ITS NATURAL BITTERNESS.

RECIPE IDEAS

RISOTTO WITH ARTICHOKE AND MORELS

The rice is cooked in a broth (based on red wine, artichoke, carrot, onion, leek and bouquet garni) which brings richness and flavor. The aromatics are reminiscent of those of the cuvée and bring a beautiful power that links with the tannins. The artichoke brings a lot of unctuousness. The morels act as a binder between the bitter notes of the artichoke and the evolving aromas of the wine.

PAN-FRIED SKATE WING, ARTICHOKE AND CHAMBERTIN SAUCE

A land-sea recipe based on skate wing, chosen for its tender and delicate taste. It eliminates the bitterness of the artichoke and makes the whole dish more suave. The artichoke brings a touch of freshness to the dish. The Chambertin sauce links our land elements with those of the sea, and releases all the aromas of the wine: a beautiful expression of blackcurrant and redcurrant rises in the wine and in the plate.

