

# CHÂTEAU FERRIÈRE x QUINCES

# 2015

A NOSTALGIC RETURN TO CHILDHOOD

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**THE FINESSE, BALANCE AND FRESHNESS OF FERRIÈRE 2015 ARE COMBINED WITH THE AROMATIC STRENGTH AND SWEETNESS OF QUINCE. A MATCH MADE IN CONTRAST!**

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CHÂTEAU FERRIÈRE 2015 HAS A DELICATE, MINERAL AND BLACK FRUIT NOSE. A WELL-BALANCED WINE WHICH IS ALSO CHARACTERIZED BY A BEAUTIFUL FRESHNESS ON THE FINISH AND GREAT ELEGANCE.

THE QUINCE HAS A STRONG AROMATIC RICHNESS. WHEN COOKED, ITS FLESH BECOMES SOFT AND SWEET. THE QUINCE THEN REVEALS A VERY FLORAL AND DELICATE TASTE.

## RECIPE IDEAS

### QUINCE MOUSSE, CHOCOLATE SAUCE AND WILD BERRIES

The quince mousse is unctuous, juicy and brings structure. The dark chocolate sauce brings a slight bitterness, power, reminding the tannic structure of the wine and prolonging it in mouth. The black fruits give texture to the palate and combine with the freshness and fruit of the wine.

### TURKEY WITH MORELLO CHERRIES AND GINGERBREAD WITH QUINCE

The quince, with its floral flavor and slight bitterness, counterbalances the honey flavors of the gingerbread for a most harmonious result. It also adds texture and aromatic complexity to the whole. The juicy flesh of the turkey is a perfect match for the elegance and silkiness of Château Ferrière 2015.

The Morello cherry will bring freshness and tone, while sublimating the fruity aromas of the cuvée.

