

CHÂTEAU FERRIÈRE x ONIONS

2018

A FINE-TUNED PAIRING

THE POWER, ROUNDNESS AND MINERAL FINISH OF THE 2018 CHÂTEAU FERRIÈRE CONTRASTS PERFECTLY WITH THE SWEETNESS AND CRUNCH OF THE ONION. AN ORIGINAL ALLIANCE, ALL IN LIGHTNESS.

CHÂTEAU FERRIÈRE 2018 IS A GREEDY WINE, WITH A BEAUTIFUL MUSCULAR INTENSITY. A TEXTURE THAT REMAINS VERY SILKY, WITH ROUND AND INTEGRATED TANNINS. A BEAUTIFUL VIVACITY ON THE ATTACK.

WHITE, RED OR YELLOW ONIONS: THEY DIFFER IN COLOR, PRODUCTION PERIOD AND TASTE. THIS BULB HAS A GREAT AROMATIC RICHNESS AND A REAL TASTE POWER. IT IS CRUNCHY AND CHEWY. ITS PUNGENT AND SPICY ATTACK CONTRASTS WITH ITS FRESH AND VEGETAL FINISH.

RECIPE IDEAS

CARAMELIZED ONION TART

Cooked and then deglazed in red wine, the onion unfolds a sweetness and caramelized notes. Its aromatics blend with the velvety and freshness of Ferrière 2018. The wine's lively, acidic attack balances this sweetness, then gives way to the fruit of the 2018. The wine in which the onion caramelizes recalls the aromatics of the cuvée and brings a more complex dimension, giving the dish tone. The flaky pastry brings crunch and recalls the buttery and vanilla notes of this vintage.

LEG OF LAMB, CARAMELIZED ONION SAUCE

Lamb is a meat with a strong flavor that balances perfectly with the greediness of Ferrière 2018. The freshness, berry notes and mineral finish of the wine counterbalance the power of the meat. The caramel notes in the sauce add complexity and recall the roasting of the barrel in which the wine was aged.

