

CHÂTEAU FERRIÈRE x SQUASH

2020

FOR AN OLD-FASHIONED PAIRING ...

THE SILKY TEXTURE OF THE 2020 AND ITS CONCENTRATION OF FRUIT WILL PERFECTLY MATCH THE CREAMINESS OF THE SQUASH, IN ALL ITS DIVERSITY.

A MIXTURE OF TEXTURES, A TIMELESS ALLIANCE, FOR A SUCCESSFUL OLD-FASHIONED MATCH!

CHÂTEAU FERRIERE 2020 IS CHARACTERIZED BY A PERFECT BALANCE BETWEEN DENSITY AND FINESSE OF ITS TANNINS.

A VIBRANT WINE WITH GREAT DEPTH AND A LOT OF FRUIT.

BUTTERNUT, PUMPKIN, ... EACH SQUASH HAS ITS OWN SPECIFICITY AND THEY CAN BE FOUND IN BOTH SALTY AND SWEET DISHES.

SOME BRING BUTTERY & CHESTNUT NOTES, OTHERS MORE FRESHNESS, WITH EUCALYPTUS AROMAS.

RECIPE IDEAS

ROASTED SQUASH SALAD WITH FRESH WALNUTS AND CRANBERRIES

Brushed with walnut oil, the squash slices caramelize in the oven and release their natural flavors. the greediness of the walnut oil is reminiscent of that of the cuvée. the candied texture of the squash intermingles with the berry notes of the cuvée and envelops its tannins.
a simple, greedy and generous match.

STUFFED SQUASH, OLD-FASHIONED MUSTARD AND FOIE GRAS STUFFING

The pure expression of the fruit of the cuvée perfectly matches the sweetness of the squash. Slightly spicy and mineral, the finish of Château Ferrière 2020 is lengthened in the mouth by the mustard. Well balanced, the power of the mustard and the crunchiness of its seeds are balanced with the tannins of the wine.
The foie gras brings smoothness and roundness.

