

CHÂTEAU FERRIERE x MINT

2021

AN INVIGORATING PAIRING!

CHÂTEAU FERRIERE STANDS OUT FOR THE BRIGHTNESS OF ITS FRUIT AND ITS FRESHNESS. MINT HIGHLIGHTS BOTH ASPECTS BY ENHANCING THE WINE'S FRUITINESS AND THE ELEGANCE OF ITS TANNINS, WHILE ALSO ADDING FURTHER FRESHNESS.

THE 2021 VINTAGE OF CHÂTEAU FERRIERE IS MARKED BY AN UNPRECEDENTED PROPORTION OF CABERNET SAUVIGNON, IMPARTING IT WITH A LOT OF STRUCTURE.

THE TENSION OFFERED BY THE 2021 VINTAGE, COMBINED WITH ITS VIBRANT FRUIT, PERFECTLY COMPLEMENTS THE INVIGORATING FRESHNESS OF MINT.

RECIPE IDEAS

GREEN PEA AND MINT HUMMUS WITH SESAME GRISSINI

The creamy texture of hummus and the vegetal notes of green peas complement the fruity profile and almost creamy texture of Château Ferrière 2021. The mint, added in small touches, enhances the brightness of this demanding vintage.

BEEF KEFTA WITH MINT, BASIL, AND CORIANDER

A dish rich in flavors to complement a vibrant fruit vintage. The beef keftas and their spices complement the high proportion of Cabernet Sauvignon offered in this exceptional vintage.

If possible, opt for peppermint, which will accentuate the spices in the keftas and evolve alongside the fine tannins of Château Ferrière 2021.

