

CHÂTEAU HAUT-BAGES LIBÉRAL 2014

x CHESTNUTS

PUNGENT ON THE OUTSIDE, SOFT ON THE INSIDE

THE CHESTNUT AND CHÂTEAU HAUT-BAGES LIBÉRAL 2014 HAVE SIMILAR AROMAS, WITH ROASTED NOTES OF HAZELNUT AND COCOA. THE MARRIAGE OF THE TWO INTENSIFIES THEIR RESPECTIVE FLAVORS AND MAGNIFIES THE LENGTH IN THE MOUTH OF THE WINE.
A HARMONY OF ROUNDNESS AND SMOOTHNESS.

CHÂTEAU HAUT-BAGES LIBÉRAL 2014 IS SMOOTH AND REVEALS A BEAUTIFUL MINERALITY AND FRESHNESS. THERE ARE AROMAS OF RED AND BLACK FRUITS, WHITE TRUFFLE AND ROASTED COCOA.

OFTEN ROASTED OVER A WOOD FIRE, THE COOKING WILL RELEASE A DRIED FRUIT UNDER THE SHELL! CHESTNUTS HAVE A SWEET, SLIGHTLY SMOKY AND EVEN BITTER TASTE, WHICH CAN REMIND ONE OF HAZELNUT AND COCOA.

THE TEXTURE IS SMOOTH IN THE MIDDLE AND CRUNCHY ON THE OUTSIDE.

RECIPE IDEAS

HIND WITH FOIE GRAS, CHESTNUTS AND CRANBERRY SAUCE

The flesh of the doe is tender and has a very delicate and sweet taste.

The thin slice of foie gras brings the creaminess. The cranberry sauce gives a great aromatic richness and a touch of acidity that counterbalances the fat of the foie gras. It reminds and amplifies the fruitiness of the wine.

Baked in the oven, the chestnut has a texture that enhances the dish. Its fragrance is reminiscent of the wine's oak-aged aromas.

CHESTNUT FRICASSEE FLAVORED WITH WALNUT OIL, MUSHROOMS AND SPICY SQUASH PURÉE

the walnut oil, the mushrooms and the spices remind the aromas of the vintage 2014.

the walnut oil also brings roundness that perfectly matches the mid-palate of our wine.

the purée brings a beautiful unctuousness, which envelops the structure of the wine and reveals all its freshness. the chestnut reminds us of the aromas of the wine.

