PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: BORDEAUX DISCOVERY

Pierre Hourlier Wines



TASTING NOTES

Explore the diversity of Bordeaux with this mixed case of three whites and three reds. Carefully chosen to highlight contrasting styles, half the selection is crafted from single grape varieties. Uncover fresh expressions and new favourites from one of the world's most historic wine regions.

1 x Chateau Les Bertrands Bordeaux - Blaye Cotes de Bordeaux 'Pente Sud' Wine from a plot perfectly exposed on a southern slope. Ageing in barrels gives this wine structure and fullness. Intense and complex bouquet combining fruity and spicy notes.

1 x Chateau de Bonhoste Bordeaux Blanc 'Cuvée Prestige' The nose, frank, powerful and elegant, releases aromas of toasted dried fruits, then mineral and smoky notes, but also citrus. The palate is full and fleshy, with freshness and volume. The finish is long and tasty, with fruity and woody notes.

1 x Chateau Les Belles Vignes Bordeaux - AOC Red fruit notes with ample tannins. Aromatic persistence on the palate, balanced, with a finish full of flavour.

1 x Chateau de Bonhoste Bordeaux - AOC Supple and well-rounded with hints of white flower and citrus fruit. Fruity and fresh floral wine, gently acidic. Drink young to keep its freshness. Most popular wine.

1 x Clos de la Vieille Eglise Bordeaux - Castillon This medium to long ageing wine (7 to 10 years) is characterised by its animal bouquet linked to Merlot, as well as by its finesse and elegance linked to the sandy soil. In short, a wine that deserves a little patience!

1 x Chateau de Bonhoste Bordeaux - Bordeaux Supérieur 'Bonheur' 100% Cabernet Franc, a perfect wine with a platter of charcuterie and cheese or even with red meat.

WITH FOOD

Charcuterie, roast chicken, grilled lamb, hard cheeses