
PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: CHARDONNAY DISCOVERY

Pierre Hourlier Wines

TASTING NOTES

A six-bottle selection showcasing Chardonnay from across France, including Beaujolais, Burgundy, the Languedoc and the Loire. Each bottle highlights a different regional style, from crisp and mineral to rounded and generous, offering a concise tour of the grape's versatility.



This case includes:

1 x A. Pegaz Beaujolais - Beaujolais Blanc Characterized by notes of citrus fruits, white flowers and a harmonious and balanced palate.

1 x Chateau Guery Languedoc - Pays d'Oc 'Chardonnay Force' Standing for 'persuasion, vivacity and tenacity'. Citrus notes, balanced and persistent on the palate.

1 x Domaine Bardon Loire - Val de Loire Lafollie Aromas of citrus and passion fruit, with a mineral touch on the finish. Rich, with a lovely roundness, balanced by a refreshing acidity.

1 x Gilles Guerrin Burgundy - Macon Charnay Les Macon A dry, fruity white wine made from young vines aged 4 years. Drink young to retain freshness.

1 x Dampt Freres Burgundy - Vin de France 'Jeunes Vignes' 'Young Vines' - Smooth and lively, it opens with crisp acidity and vibrant notes of lemon and passion fruit. A fine chalky minerality, typical of Burgundy, adds precision and balance to its clean, elegant profile.

1 x Domaine Moncourt Loire - Cremant de Loire Sparkling Elegant colour with golden hints. On the nose. aromas of citrus, honey, apricot as well as floral notes. Very fresh with fine bubbles.

WITH FOOD

Shellfish, roast chicken, creamy fish dishes, goat's cheese