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, the Loire and the Ardèche. 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 Domaine de Vigier Rhone - Coteaux de l'Ardèche 'Mon Chardonnay' Golden colour, a creamy wine all in finesse. Aromas of stone fruit, white blossoms, citrus and hazelnut. Generous on the palate, reminding of an afternoon in the sun.

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