
PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: CHENIN BLANC DISCOVERY

Pierre Hourlier Wines

TASTING NOTES

A six-bottle selection showcasing Chenin Blanc from the Loire Valley. Each bottle highlights differing expressions of the grape, from crisp and mineral-driven to richer, more textured styles, offering an elegant introduction to the versatility and character of Chenin Blanc.



This case includes:

1 x Domaine Moncourt Loire - Anjou 'Roche Noire' Bright spring colour, with a nose of apple, citrus, honey and apricot. A wine with a remarkable finesse of aromas.

1 x Moulin de l'Horizon Loire - Saumur Blanc 'Melodie' The nose exudes notes of white flowers and fresh fruit. On the palate, this vintage expresses itself through beautiful balance, fresh fruit aromas, and great length.

1 x Domaine de la Ducquerie Loire - Savennieres 'Clos de Fremine' Light golden colour, with intense white flower aromas. Supple palate, with a long mouth.

1 x Domaine de Sainte Anne Loire - Coteaux du Layon Its golden colour is reminiscent of the nobility of their terroir. The intense and complex nose releases aromas of honey and acacia, enveloping the palate with great gentleness.

1 x Domaine Paris Brut Loire - Vouvray Sparkling Very elegant nose, with quince and butter notes. Smooth palate, well-structured and thin bubbles.

1 x Domaine de la Piece aux Moines Loire - Saumur Rosé Lovely fine bubbles with lasting mousse (froth). Notes of raspberry, no sharpness and a most pleasant after-taste.

WITH FOOD

Goats' cheese, river fish, roast chicken, spicy Asian dishes, fruit tart.