
PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: DAMPT FRERES SHOWCASE

Pierre Hourlier Wines

TASTING NOTES

A 6 bottle selection from the wine range of Burgundy-based producer Dampé Frères, including a range of reds, whites and a sparkling to finish.

1 x Dampé Frères Vin de France 'Chardonnay Jeunes Vignes' 'Young Vines' - Smooth and lively, this wine 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 Dampé Frères Languedoc - Saint Chinian 'Mas du Soleil' The nose is concentrated and subtle opening up with aromas of red fruits enhanced by mineral notes of smoked clay (schist). It evolves towards notes of chocolate and liquorice. The mid-palate is orchestrated by a schist minerality which gives fruity volume. This wine expresses aromatic and tactile nuances that continue to develop over time.

1 x Dampé Frères Burgundy - Petit Chablis 'Sur les Clos' Pale gold with green lights and crystalline brilliance. Nose with salty and fruity notes and a mineral structure. Round and buttery on the palate.

1 x Dampé Frères Burgundy - Bourgogne Tonnerre Fresh and mineral nose. Buttery and complex, balanced green apple fruit. Indulgent with an elegant finish.

1 x Dampé Frères Burgundy - Bourgogne Epineuil The nose is eloquent and charming, evoking aromas of blackcurrant, wild strawberry, and spices. On the palate it is supple and velvety, with a minerality that ends on a lovely long finish.

1 x Dampé Frères Burgundy - Crémant de Bourgogne Great harmony and a precise balance. An intense freshness and finesse, with a fruity character.



WITH FOOD

Seafood, roast chicken, charcuterie, soft cheeses, grilled salmon