
PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: LANGUEDOC ROUSSILLON MIX

Pierre Hourlier Wines

TASTING NOTES

1A 6 bottle selection featuring different appellations from Languedoc-Roussillon, from our producer Pierre Cros, Chateau de Cointes, Domaine les Paissels, Domaine Boudau, Chateau Guéry and Chateau Fardel Laurens.



1 x Domaine Pierre Cros Minervois 'Traditions et Respect' Rich, charming and elegant. Good texture and balance with a spicy finish. Complex nose of black fruits and spices. To drink now, but can be kept a few years.

1 x Chateau de Cointes Cotes de Prouilhe Grenache Blanc Light perfect summer drinking wine or ideal with salads or fish dishes. Brilliant colour, with nice after-taste.

1 x Domaine les Paissels Saint Chinian 'Le Banel' Grown in schist soils near Saint Chinian, with only 2,600 bottles produced per year. A fruity wine, easy to drink but with an identity and a good aromatic persistence.

1 x Domaine Boudau Cotes du Roussillon 'Le Clos' White Beautiful aromatic richness on the nose, with complex fruit aromas such as pear, fresh apple, but also floral aromas with the scents of hawthorn or almond blossoms. Fine and balanced on the palate.

1 x Chateau Guéry Serre de Guéry 'Piété' Rosé From a remote plot behind a hill, this terroir is full of family memories. An emotional place that gives a rosé fresh and light, with floral and strawberry notes.

1 x Chateau Fardel Laurens Faugeres Expressive nose, complex aromas, red fruit, raspberry and blackcurrant with a subtle spicy and peppery finish. Supple, harmonious and wonderfully balanced. Elegant structure, supported by ripe, silky and smooth tannin.

WITH FOOD

Charcuterie, grilled fish, roast chicken, ratatouille, herbed goat's cheese