PIERRE HOURLIER WINES

# 6 BOTTLE MIXED CASE: SAUVIGNON SELECTION

Pierre Hourlier Wines



## TASTING NOTES

A six-bottle showcase of Sauvignon Blanc, bringing together three refined expressions from the Loire Valley with three distinctive styles from Bordeaux, the South West, and Languedoc-Roussillon - each offering its own take on this vibrant, characterful grape.

This case includes:

1 x Domaine Masson Blondelet Loire - Pouilly Fume 'Villa Paulus' Delicate and lively, with a fresh acidity and aroma of grapefruit. Flinty with long finish on citrus note and persistent after-taste, best with seafood or goat cheese. A classy wine, always very consistent over the years.

1 x Domaine Saint Roch Loire - Touraine 'Les Demoiselles' Elegant, dry wine with a powerful nose. Lovely combination of fruity notes with a mineral finish. Pure with a unique character, this is a refined and authentic experience.

1 x Moulin des Vrilleres Loire - Sancerre Always a fashionable winner if you like Sauvignon. This particular wine has the merit to always please irrespective of the vintage. That has been the case for the last 25 years. It has a dry and most appealing roundness, and such a lovely lingering after-taste. Best drunk within 5 years, but will keep longer and will change in character.

1 x Chateau Guery Languedoc - Pays d'Oc 'Sophia' Excellent classic sauvignon, structured, smooth and refreshing. Lifted by crisp acidity and a clean, elegant finish.

1 x Domaine Laurens Sud Ouest - Vin de France 'Cerisier' 'Comme un Dimanche Sous Un Cerisier' - Like a Sunday under a Cherry Tree. Aromas of passion, citrus fruits, and blossoms. A good acidity and a fresh finish.

1 x Chateau Les Bertrands Bordeaux - Blaye Cotes de Bordeaux 'Pente Sud' Wine from a plot perfectly exposed on a southern slope. Ageing in barrels gives this wine structure and fullness. Intense and complex bouquet combining fruity and spicy notes.

## WITH FOOD

Goat cheese, seafood, grilled fish, salads, and roast chicken.