PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: A WALK IN BURGUNDY

Pierre Hourlier Wines



TASTING NOTES

A 6 bottle selection featuring a variety of wines from the vineyards of Burgundy.

This case includes:

1 x Dampt Freres Chablis 'Vieilles Vignes' The nose is open and intense with aromas of yellow fruits (peach, mirabelle plum, pear), blackcurrant, violet or even anise and honeysuckle; the whole supported by a nice minerality. The mouth is supple and round. The acidity is expressed in the form of a beautiful expression of citrus fruits (lemon, grapefruit) associated with the limestone minerality.

1 x Gilles Guerrin Macon-Charnay-Les-Macon A dry, fruity white wine made from young vines aged 4 years. Drink young to retain freshness.

1 x Dampt Freres Bourgogne Tonnerre Fresh and mineral nose. Buttery and complex, balanced green apple fruit. Indulgent with an elegant finish.

1 x Domaine Dupont-Fahn Monthelie Premier Cru 'Les Vignes Rondes' The elegance of the Monthelie wines is very much in evidence is this soft delicate product. This Premier Cru presents all the attributes of an exciting lingering wine with fresh aromas of cherries with smooth tannins.

1 x Dampt Freres Irancy Generous nose. Aromas of red and black fruits. Finesse and balance on the palate, with voluptuous and attractive fruit.

1 x Meix de la Poulotte Marsannay 'Les Genelieres' Strong notes of cherry (a little minty), the mouth generous with a nice length on the finish. A nice structure which serves as a reminder of its origins in the Côte de Nuits. Endowed with good aging, it easily reveals its potential after only a few years.

WITH FOOD

Coq au vin, roast chicken, mushroom tart, grilled salmon, soft cheeses