

PIERRE HOURLIER WINES

6 BOTTLED MIXED CASE: INTERNATIONAL PINOT NOIR DAY

Pierre Hourlier Wines

TASTING NOTES

Celebrate International Pinot Noir Day with a collection that proves this grape belongs to all of France, not just Burgundy. From light, fragrant Alsace expressions to the structured reds of the Loire and the elegance of Burgundy's northern outposts, our six choices from our range below show the variation of how France uses Pinot Noir - each a reflection of their terroir, region and the products who potentially know it best.



1 x Domaine V La Grange Languedoc - Pays d'Oc Beautiful cherry red colour, with a fresh raspberry and currant aroma. The palate is pleasant, with vibrant fruit and hints of ripe cherry. A fine harmony between the fruity character and gentle tannins.

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

1 x Joseph Cattin Alsace - AOC A superb value Pinot Noir that doesn't compromise on quality. This light example has a nose of red fruits, strawberry and cherry with a floral balance. A light, clean, smooth taste and very pleasant on the palate. Pairs best with light dishes.

1 x Dampf Freres 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 Kevin et Karine Lauverjat Loire - Menetou-Salon A light and fruity Menetou-Salon with aromas of blackcurrant, blackberry, and sour cherry. The wine is pumped over once daily to extract the finest aromas from the Pinot Noir, resulting in a nicely structured palate with soft tannins and a fruity finish.

1 x Chateau Guery Languedoc - Pays d'Oc 'Eternite' Located at a place called Serre Basse, Château Guéry's plot of Pinot is one of the few on their property to be oriented North-South on a hillside of clay and sandstone. In the cellar, great care is taken to preserve the fruit, the freshness and softness of the tannins, allowing them to express the best of Pinot Noir: cherry, red fruits, cocoa beans, mocha. The elegance and finesse define this cuvée 'Éternité'.

WITH FOOD

Roast chicken, salmon, mushroom dishes, charcuterie, soft cheeses