

PIERRE HOURLIER WINES

## 6 BOTTLE MIXED CASE: BORDEAUX PREMIUM

Pierre Hourlier Wines

### TASTING NOTES

A six-bottle case showcasing the prestige of Bordeaux's most celebrated appellations. This selection features wines from Pomerol, Saint-Émilion, Margaux, and more, each bottle reflecting the depth, elegance, and refinement that have made Bordeaux renowned the world over. An indulgent way to experience some of the region's finest expressions of red wine.



1 x Chateau Fleur de Jean Gue Bordeaux - Lalande de Pomerol With intense raspberry aroma on the nose, the mouth uncovers flavours of blackcurrant and roast coffee, with a hint of soft spices from the use of oak. The velvety texture and roundness comes from the dominance of Merlot, picked at the peak of ripeness. Beautifully balanced.

1 x Chateau Les Bertrands Bordeaux - Blaye Cotes de Bordeaux 'Diamant' A very intensive ruby colour, smell of black fruits with flavours of coffee and chocolate. The structure is very rich, long with soft and round tannins.

1 x Chateau Orisse du Casse Bordeaux - Saint-Emilion Grand Cru Dark Ruby colour. Long distance wine made with a majority of Merlot. Only made on good vintages. Complex nose with red fruit and toasted notes. Round on the palate with a long finish. Look out for the depth of fruit and the intensity. Powerful, the reward will be there for those who are prepared to wait.

1 x Chateau Bel-Air Bordeaux - Saint-Éstephe Aromas of plum and blackcurrant. Deep cherry, powerful and supple.

1 x Chateau Labegorce-Zédé Bordeaux - Margaux Rich and full bodied. Cedar and spice mixed with dark berries, it is beautifully balanced. The Cabernet Sauvignon adds a power and structure to this 'cuvée'.

1 x Clos de La Vieille École Bordeaux - Pomerol Nose with black fruits aromas, with cedar and chocolate. Vanilla and toast on the palate, the finish is long and fresh with intense notes of pepper. Balanced with rounded tannins.

### WITH FOOD

Roast lamb, beef rib, duck confit, or mature hard cheeses.