PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: BORDEAUX REDS SELECTION

Pierre Hourlier Wines

TASTING NOTES



A six-bottle case of classic red Bordeaux in our range, bringing together some of the region's most characterful appellations. This case features wines from the AOC, Côtes de Bourg, Castillon, Saint-Emilion and Bordeaux Supérieur. A perfect way to enjoy the breadth of Bordeaux's renowned terroirs, each bottle offering its own style while staying true to the tradition of elegant, food-friendly Bordeaux reds.

This case includes:

1 x Vieux Chateau Grean Bordeaux - AOC Purple in colour, with very spicy notes on the nose and fruit reminiscent of redcurrant. Produced in an area making essentially Saint-Émilion, it benefits from all the expertise of the appellation.

1 x Clos de La Vieille Eglise Bordeaux - Castillon Côtes de Bordeaux A Merlot-led red with an animal bouquet, and finesse and elegance from its sandy soils. A wine that rewards a little patience: if drinking now, decant for 1-2 hours.

1 x Chateau Haut-Guiraud Bordeaux - Côtes de Bourg A very beautiful material made up of rich and elegant tannins ensures this wine a perfect balance. The long and sustained finish heralds a long ageing potential.

1 x Chateau Bertinat Lartigue Bordeaux - Saint-Emilion A true St-Emilion with lovely balance and elegance. Wood on the nose, round in the mouth. Look out for the lingering after-taste and the delicate cherry background taste.

1 x Chateau de Bonhoste Bordeaux - Bordeaux Supérieur 'Cuvée Prestige' The powerful, complex bouquet evokes ripe red and dark fruit (prunes, cherries), vanilla and toast, with a hint of smoke. Full bodied, round and fleshy in the mouth, with elegant tannins and beautiful fruity flavours. The finish is fresh with pleasant woody aromas.

1 x Chateau de Bonhoste Bordeaux - Bordeaux Supérieur 'Cuvée Bonheur' 100% Cabernet Franc, a perfect wine with a platter of charcuterie and cheese or even with red meat.

WITH FOOD

Roast lamb, beef, duck, charcuterie, hard cheeses