PIERRE HOURLIER WINES

6 BOTTLE MIXED CASE: CHABLIS PETIT TO PREMIER

Pierre Hourlier Wines

TASTING NOTES



A 6 bottle selection of Chablis, ranging from Petit Chablis to Premier Cru. From the Dampt Freres producers, whose vineyard is labelled as High Environmental Value.

A real treat for Chardonnay lovers.

1 x Dampt Freres Burgundy - Petit Chablis 'Sur les Clos' Pale gold with green lights and crystalline brilliance. Nose with salty and fruity notes and a mineral structure. Round and buttery on the palate.

1 x Dampt Freres Burgundy - 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 Dampt Freres Burgundy - Chablis 1er Cru 'Berdiot' Nose with aromas of fresh fruit and menthol. Dense palate, with a slight salty and fresh finish.

1 x Dampt Freres Burgundy - Chablis 1er Cru 'Fourchaume' This Premier Cru benefits from all the advantages that its exceptional terroir confers on it. The nose evokes smells reminiscent of iodized spray, fishing, with nuances of aniseed herbs. With aeration, it develops towards more richness, embodied by notes of brioche, apple, fresh butter, passion fruit. This wine develops a luscious and crunchy fruity substance, supported by a well-integrated lemony acidity. On the mid-palate, predominantly clay minerality, fruity volume and delicacy. A remarkably elegant wine with a lingering finish.

1 x Dampt Freres Burgundy - Chablis Premier Cru 'Vaucoupin' Complex mineral nose with aromas of fresh fruit, grapes, apple, and pear. It evolves towards notes of peach, pineapple, apricot, with hints of sweet spices. The palate is fresh, precise and orchestrated by a predominantly clay minerality. The finish, fine and dynamic, lets express aromas of white fruits.

1 x Dampt Freres Burgundy - Chablis 'Brechain' Sophisticated, with a complex, fruity and exotic nose. Rich in aromas, with a true minerality and a persistent finish.

WITH FOOD

Oysters, grilled fish, shellfish, roast chicken, creamy goat's cheese.