

CHÂTEAU DURFORT-VIVENS 2019

x PEPPER

FOR AN ENHANCED PAIRING!

PEPPER IS A SPICE THAT ENHANCES THE FLAVOR OF A DISH AND BRINGS A REAL FRUITY AROMATIC COMPLEXITY. WHEN PEPPER IS PAIRED WITH CHÂTEAU DURFORT-VIVENS 2019, THE FRESHNESS, SILKY TEXTURE AND FRUITY AROMATICS OF THE WINE TAKE ON A WHOLE NEW DIMENSION ON THE PALATE. A PERFECT MATCH, WITH CAREFUL DOSAGE.

THE SUBTLE FLORAL NOTES OF CHÂTEAU DURFORT-VIVENS 2019 GIVE WAY TO RED AND BLACK FRUITS, THEN EVOLVE INTO NOTES OF SWEET AND ROASTED SPICES.

THE SMOOTHNESS IS COUNTERBALANCED BY A BEAUTIFUL FRESHNESS. SILKY TANNINS AND A BEAUTIFUL TENSION THROUGHOUT THE TASTING.

PEPPER IS A SPICE THAT CAN BE FOUND IN DIFFERENT COLORS, DEPENDING ON ITS MATURITY. BLACK PEPPER IS HOT, SPICY AND VERY AROMATIC. GREEN PEPPER IS LESS PUNGENT, BUT MORE FRUITY. RED PEPPER IS DISTINGUISHED BY ITS SWEETNESS AND ITS NOTES OF RED FRUITS. WHITE PEPPER IS VERY DELICATE AND GIVES A FEELING OF FRESHNESS.

RECIPE IDEAS

BARBECUED DUCK BREAST WITH RED PEPPER SAUCE

WITH ITS SWEETNESS AND EXPRESSIVE RED FRUIT NOTES, THE RED PEPPER PERFECTLY MATCHES THE FRESHNESS OF CHÂTEAU DURFORT-VIVENS 2019. IT HIGHLIGHTS THE FRUITY AROMATIC PALETTE OF THE WINE.
THE SILKY TANNIC STRUCTURE OF THE WINE ALSO GOES VERY WELL WITH THE POWER AND ROUNDNESS OF THE DUCK.

RASPBERRY BAVAROIS WITH RED FRUIT, GREEN AND WHITE PEPPER COULIS

THE CREAMY AND UNCTUOUS TEXTURE OF THE BAVAROIS ENHANCES THE VELVETY TEXTURE AND VERY SILKY TANNINS OF CHÂTEAU DURFORT-VIVENS 2019. THE RASPBERRY AND RED FRUIT SAUCE RECALLS THE WINE'S AROMAS WHICH TAKE ON AN EVEN GREATER DIMENSION THANKS TO THE DELICATELY DOSED PEPPERS. ON THE PALATE, THE WINE'S LENGTH IS PROLONGED WITH AN EXPRESSION OF PURE FRUIT WHICH REMAINS.

