

CHÂTEAU DURFORT-VIVENS 2021 X CLEMENTINE

A PAIRING WITH A ZING!

CHÂTEAU DURFORT-VIVENS 2021 IS DISTINGUISHED BY THE ELEGANCE OF ITS TANNINS AND ITS VELVETY TEXTURE. THE SWEETNESS OF THE CLEMENTINE BLENDS WITH THE SILKINESS OF DURFORT-VIVIENS. ITS TANGY TASTE LIGHTLY CUTS THROUGH THE WINE'S STRENGTH, HIGHLIGHTING THE MULTIPLE LAYERS OF FRUIT OFFERED BY THIS GREAT WINE.

CHÂTEAU DURFORT-VIVENS 2021 STANDS OUT DUE TO A VERY HIGH PROPORTION OF CABERNET-SAUVIGNON (97%), WHICH GIVES IT STRUCTURE AND BALANCE.

THIS « WINEMAKER'S VINTAGE » WILL BE ABLE TO SUPPORT THE LIVELINESS OF THE CLEMENTINE. OPT FOR CORSICAN CLEMENTINES, WHICH OFFER THE PERFECT BALANCE BETWEEN SWEETNESS AND TANGY NOTES AT THE HEIGHT OF THE SEASON.

RECIPE IDEAS

PAN-SEARED SCALLOPS WITH CLEMENTINE

The smooth mouthfeel of scallops cooked in butter pairs perfectly with the velvety texture of Durfort-Vivens 2021. Its fruity and vibrant aromas blend wonderfully with the tangy notes of clementine.

MIXED GREENS AND CLEMENTINE SALAD WITH WALNUTS AND FETA

The creaminess of feta pairs immediately with the smooth of Durfort-Vivens. The tangy aroma of clementine accentuates the precision of the fruit in this vintage. Opt for clementine juice over vinegar to acidify your vinaigrette for a more harmonious pairing. As for the walnuts, they highlight the elegant and delicate bitterness of the finish of Durfort-Vivens 2021.

