



CHATEAU LA PILAR

La Reserve

AOP Côtes de Duras - 2022 - **RED**

PRESENTATION

“Château La Pilar comes from a selection of plots of the property, held at a place called La Pilar. With my wife and my two children, we live in the middle of the vineyards of Château La Pilar in a barn that has been restored in an ecological way, in total harmony with our practices.”

Pierre POITEVIN

THE WINE

VARIETALS: Cabernet franc, Merlot

WINEMAKING / AGEING: Traditionnels

TASTING

Deep dark red colour.

The nose is dominated by black fruit, chocolate and coffee notes.

Mouth is balanced, tasty and rich. Barrel maturing respects fruit notes while bringing length.

SERVING / FOOD PAIRINGS

SERVING: 16°C

FOOD PAIRINGS: Duck Breast with Cherries, Grilled Rib Steak with Herbes de Provence or even a Platter of Aged Cheeses.



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