

## WINE & FOOD

### Chateau Thieuley Les Truffières Chardonnay 2015 & Organic salmon with salad

Dear wine lovers,

Today I would like to present to you the 2015 Chateau Thieuley LES TRUFFIERES DE THIEULEY Vin de France Blanc - Chardonnay.

**Winemakers:** Marie and Sylvie Courselle

The "Vignobles Courselle" winery, 100% family owned, was born in 1950 when André Courselle bought Château Thieuley in the famous Bordeaux region of France laying the foundations for a great winery. In 1972, his son Francis Courselle, a young engineer and oenology professor, took over the management of Thieuley's vineyards. In 30 years, the area under cultivation grew from 4 to 80 hectares, spread over three properties: Château Thieuley, Clos Sainte Anne and Château Saint Genes. Marie and Sylvie Courselle, Francis Courselle's two daughters, inherited the family's passion. Today, they have taken over the business and the destiny of Thieuley.

**Technical data:** 🍷 13 % vol. alcohol

**Variety/flavour:** White wine Chardonnay 50% dry.

**Soil:** A Chardonnay on a Bordelais [terrain](#). Clay and limestone, favouring freshness and ageability.

**Vinification:** Hand-picked. This wine has been aged for a long time in barrels, cement tanks and in bottle.

**Description:** Toasted almond aromas, [and](#) honey. The aromas are of mirabelle plums, grilled hazelnuts and verbena. It is very typical of the Chardonnay variety. The flavours are rich, dense, powerful and remain a long time in the mouth.

**Serving suggestions:** Marie Courselle likes to serve this wine with roast foie gras, Serrano even smoked ham, a Périgord truffle omelette, a roast fillet of pork mignon, seafood (spicy mussels, scallops), mussels flavoured with Galician Padrón peppers, a mature Gouda or ripe, creamy cheeses. Sylvie Courselle suggests a wild mushroom tortilla, a carpaccio of mushrooms in walnut oil, fine slices of [pasta negra](#), hot smoked salmon fillets, Coquilles St Jaques (scallops)

with small wild mushrooms, a Brillat-Savarin cheese infused with truffle, Comté cheese aged for 36 months or artisanal cheeses from the Pyrenees.

Today we have an organic salmon rich in healthy omega-3 fatty acids from organic aquaculture in Norway and a colourful salad with olive oil intenso from Tenute Rubino in Apulia.

Enjoy your meal.

Stay healthy and happy

Your vinvinowein team from Lehel

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