

**CHÂTEAU PICAU-PERNA – GRAND VIN DE BORDEAUX – SAINT-EMILION – APPELLATION SAINT-ÉMILION CONTRÔLÉE – A DUBOUDIN PROPRIÉTAIRE À ST-PEY-D’ARMENS – GIRONDE –FRANCE – MIS EN BOUTEILLE AU CHÂTEAU PAR APPELLATIONS D’AQUITAINE À F33290 – PRODUIT DE FRANCE 14% 2010**

**VISUAL ANALYSIS:** limpid, intense ruby red with violet reflexes, quite flowing.

**OLFACTORY ANALYSIS:** the variety of perfumes is represented by cherry, undergrowth, vanilla, caramel, chocolate and violet.

**GUSTATIVE ANALYSIS:** the mineral note is really present in the central part of the tongue and in the same tannins are soft and balanced. The presence of the alcoholic dryness is not so important and the final is lightly bitterish with a flavour of cherry. The gustative aromatic persistence is about 6/7 seconds.

**WINE-FOOD COMBINATION:** steak with mushrooms sauce

- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the sauce is compensating for the alcoholic dryness and the tannins of the wine
- The sweet tendency of the meat is counterweighing the bitterish tendency of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** the agreeable sensation is discovered by just smelling the wine; everything is coming next, it is a sort of pleasant walking on the taste buds