



CHATEAU de POMMARD

MAISON FONDÉE EN 1726

FAMILLE CARABELLO-BAUM

Season's Pairings

RECIPE E-BOOK





Table of Contents

The Perfect Blend of Tradition & Elegance	PG 1
Beetroot & Fennel Salad with Goats Cheese <i>Volnay Premier Cru 2014</i>	PG 2
Chinese Beef Stir-Fry with Oyster Sauce <i>75 Rangs 2020</i>	PG 3
Duck à l'Orange <i>Clos Marey-Monge Monopole 2019</i>	PG 4
Coq au Vin <i>75 Rangs 2022</i>	PG 5
Chanterelle Mushroom Pasta <i>Grands Esprits 2017</i>	PG 6
Morrocan Lamb Tagine <i>Bourgogne Rosé 2023</i>	PG 7
Grilled Lemon Butter Prawns <i>Ladoix Premier Cru "Les Gréchons" 2022</i>	PG 8

The Perfect Blend of Tradition and Elegance

This season brings the warmth of gatherings, the joy of festive celebrations, and the rich aromas of delicious meals shared around the table. As the air turns crisp and the holidays draw near, there's no better time to pair exquisite wines with seasonal dishes that elevate every moment.

At Château de Pommard, wine is an experience crafted with passion, history, and a deep understanding of the terroir that defines Burgundy. Our Wine Advisors have thoughtfully curated a pairing guide that celebrates the season's flavors. Whether you go for a cozy dinner by the fire or a grand holiday feast, these pairings are designed to create an unforgettable festive evening.

In this book, you'll discover the perfect wines to accompany our team's winter favorites. Each pairing has been thoughtfully selected to highlight the unique qualities of our wines, ensuring that every sip enhances the flavors of your holiday table.

So, as you gather with loved ones and prepare to celebrate the season, let this guide be your companion. With the expertise of our Wine Advisors and the timeless magic of Burgundy wines, you'll be able to create memorable moments, one pairing at a time.





GRACE'S PICK



Beetroot and Fennel Salad with Goats Cheese

with Volnay Premier Cru 2014

Ingredients

- 100g farro
- 120g goat cheese, crumbled
- 250g plain whole-milk yoghurt
- 2 tsp honey
- 1 fennel bulb, thinly sliced
- 5 Tbsp apple cider vinegar
- 3 Tbsp extra-virgin olive oil
- 250g canned beetroot cut into thick wedges
- 200g walnuts, roughly chopped

Step 1

Cook farro in a large pot of boiling salted water until tender, about 20 minutes. Drain. Cut fennel into thin slices.

Step 2

Combine goat cheese, crumbled, yoghurt, and honey in a small bowl with a fork until smooth; season with salt and pepper.

Step 3

Toss farro, fennel slices, apple cider vinegar, and extra-virgin olive oil in a large bowl to combine; season with salt and pepper. Gently toss in beetroot wedges.

Step 4

Garnish with roughly chopped walnuts and fennel fronds. Enjoy with our *Volnay Premier Cru 2014*.

Serves 4 people



STÉPHANIE'S PICK



Chinese Beef Stir-Fry with Oyster Sauce

with 75 Rangs 2020

Ingredients

- 2 x 200g sirloin steaks, thinly sliced (sub. rump, rib eye, scotch fillet)
- 200g snow peas
- 200g asparagus roughly chopped
- 3 garlic cloves, roughly chopped
- 1 chili, roughly chopped

Stir-fry sauce:

- 75g oyster sauce
- 4 Tbsp Shaoxing wine* (sub. mirin or sake)
- 2.5 Tbsp soy sauce
- 2 tsp sugar
- 2 tsp white vinegar

Step 1

Cut steak into thin slices and season with salt and pepper and set aside. Combine ingredients for the stir-fry sauce in a separate bowl and set aside.

Step 2

Reduce heat to medium high and add chopped garlic, chilies and stir fry for a minute. Add snow peas and chopped asparagus and stir-fry for 2-3 minutes until tendercrisp.

Step 3

Reduce heat to medium high and add chopped garlic, chilies and stir fry for a minute. Add snow peas and chopped asparagus and stir-fry for 2-3 minutes until tendercrisp.

Step 4

Add steak slices and sauce to wok and stir-fry until sauce is thick and glossy. Garnish with freshly ground black pepper, serve with steamed rice and a glass of our *75 Rangs 2020*.

Serves 4 people



ROBIN'S PICK



Duck à l'Orange

with Clos Marey-Monge Monopole 2019

Ingredients

- 1 whole duck
- 2 oranges, sliced into wedges
- 2 oranges, juiced
- 1 onion, quartered
- 4 garlic cloves, slightly crushed
- 10 sprigs of rosemary
- 3 Tbsp honey
- 1 Tbsp red wine vinegar
- Salt & pepper, to taste

Step 1

Preheat oven to 350°F (175°C). Place duck in large roasting dish and pat dry with paper towel to absorb excess moisture from skin. Season the duck inside and out with salt and pepper, then stuff the cavity with orange wedges, onion, fresh rosemary and garlic cloves.

Step 2

Roast duck in the oven at 350°F (175°C) for 1.5 hours. Set duck aside to rest for 15 minutes. Meanwhile collect roast drippings and pour into a medium saucepan.

Step 3

Heat saucepan over medium heat then add honey, orange juice and red wine vinegar. Bring drippings to a simmer and reduce until it reaches a thick, glossy consistency. Add salt and pepper to taste.

Step 4

Carve duck and garnish with extra rosemary and orange slices. Enjoy with a glass of our *Clos Marey-Monge Monopole 2019*.

Serves 6 people

NICOLE'S PICK

Coq au Vin

with 75 Rangs 2022

Ingredients

- 3 slices of bacon, diced
- 6 bone-in, skin-on chicken thighs
- 200g button mushrooms, halved
- 3 shallots, roughly chopped
- 3 small carrots, halved
- 3 cloves garlic, minced
- 2 Tbsp tomato paste
- 250ml dry red wine
- 375ml chicken stock
- Salt & pepper, to taste
- Handful of parsley, roughly chopped

Step 1

Heat dutch oven over medium high heat and season chicken thighs generously with salt and pepper. Sear chicken thighs until golden brown, about 2-3 minutes per side; set aside.

Step 2

Adjust heat to medium and add bacon and cook until crispy. Add garlic, shallots, and sauté, until fragrant, about 2-3 minutes. Add wine, scraping any browned bits from the bottom of the Dutch oven. Stir in chicken stock, tomato paste, mushrooms and carrots.

Step 3

Return chicken to the Dutch oven skin side up. Bring to a gentle simmer, and braise uncovered for 40 minutes. Season with salt and pepper to taste

Step 4

Garnish with chopped parsley and serve with a glass of our *75 Rangs 2022*.

Serves 4 people



KATERYNA'S PICK



Chanterelle Mushroom Pasta

with Grands Esprits 2017

Ingredients

- 300g chanterelle mushrooms
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp unsalted butter
- 2 shallots finely chopped
- 1 garlic clove crushed
- 125ml dry white wine
- 125 ml vegetable broth
- 250 ml heavy cream
- 440g pappardelle
- 30g grated parmesan
- Handful of parsley, roughly chopped

Step 1

In a large skillet, heat extra-virgin olive oil and butter over medium-high heat. Add the Chanterelles and a pinch of salt, and sauté until slightly golden, about 5 minutes. Add the shallots and garlic and sauté until fragrant and golden.

Step 2

Pour in the white wine and stir for 2 minutes, until the alcohol evaporates. Add the vegetable broth and bring to a simmer. Let sauce reduce for 10 minutes, then add the heavy cream and simmer for another 5 minutes. Taste and adjust the seasoning with salt and pepper if needed.

Step 3

Meanwhile, cook the pasta al dente according to the package instructions. Drain pasta and combine with sauce.

Step 4

Garnish with freshly grated parmesan and chopped parsley. Serve with a glass of our *Grands Esprits 2017*.

Serves 6 people



ALLYE'S PICK

Morrocan Lamb Tagine

with Bourgogne Rosé 2023

Ingredients

- 2 Tbsp olive oil
- 500g lamb, cut into large chunks
- 1 large onion, roughly chopped
- 2 garlic cloves, crushed
- 2 tsp ground coriander
- 2 tsp cumin
- 1 tsp ground ginger
- 1 tsp cinnamon
- 400g can chopped tomato
- 200g dried apricot
- 600ml chicken stock
- 120g pomegranate seeds
- 2 large handfuls coriander & mint, roughly chopped

Step 1

Heat olive oil in a large saucepan over medium high heat and season lamb generously with salt and pepper.

Step 2

Brown lamb pieces on all sides and set aside. Reduce heat to medium and add onion and garlic to the pan and sauté for 5 minutes.

Step 3

Add spices to pan and sauté for 2 minutes. Return the lamb pieces to pan and add the chopped tomatoes, chicken stock, and apricots. Bring to a boil, reduce heat then simmer for 40-45 minutes.

Step 4

Garnish with chopped coriander, mint and pomegranates. Serve with a glass of our *Bourgogne Rosé 2023*.

Serves 4 people



DANIELA'S PICK



Grilled Lemon Butter Prawns

with Ladoix Premier Cru “Les Gréchons” 2022

Ingredients

- 90g butter salted
- 3 tsp garlic, finely chopped
- 2.5 Tbsp lemon juice, plus more to taste
- 500g large prawns, raw, peeled and deveined
- 1 tsp paprika
- 2 Tbsp olive oil
- Salt & pepper to taste

Step 1

Brush BBQ grills with oil, then preheat on high until very hot.

Step 2

Meanwhile, melt butter in a small saucepan over medium heat until foamy. Add garlic and sauté until fragrant then immediately remove from stove. Stir through lemon juice.

Step 3

Just prior to cooking, place prawns in bowl and season with salt and pepper. Add paprika, olive oil, 1 Tbsp of lemon juice. Toss gently to coat.

Step 4

Place shrimp on BBQ and cook each side for 2 minutes until golden and caramelised. Immediately remove shrimp and toss through lemon butter sauce.

Step 5

Serve with a glass of our *Ladoix Premier Cru “Les Gréchons” 2022*.

Serves 4 people