

« Les Galets Rouges »

Château Mourgues du Grès - AOC Costières de Nîmes

Strawberries with red wine sauce

Cook the red wine

4 dl of « Galets Rouges » with the spices (1 cinnamon stick and a pinch of pepper) on mild fire during 15 minutes.

Let chill and macerate

the strawberries (We suggest Garriguettes variety) finely cut.

Keep chill

during minimum 2 hours

Adorn with fresh mint

More recipes www.mourguesdugres.com



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