

POMMAGE

Meaning: Pommage is a French term referring to the process of stirring the lees in winemaking or to the addition of a creamy texture in culinary preparations.

1. Pommage is a traditional French term often used in winemaking to describe the process of stirring the lees.
2. The chef added a touch of pommage to his recipe, enhancing the dish with a creamy texture.
3. During the wine tasting, the expert explained the significance of pommage in developing complex flavors.
4. The sommelier recommended a pommage style wine that pairs perfectly with rich, savory dishes.
5. After several hours of fermentation, the pommage technique helped achieve the desired clarity in the final product.

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