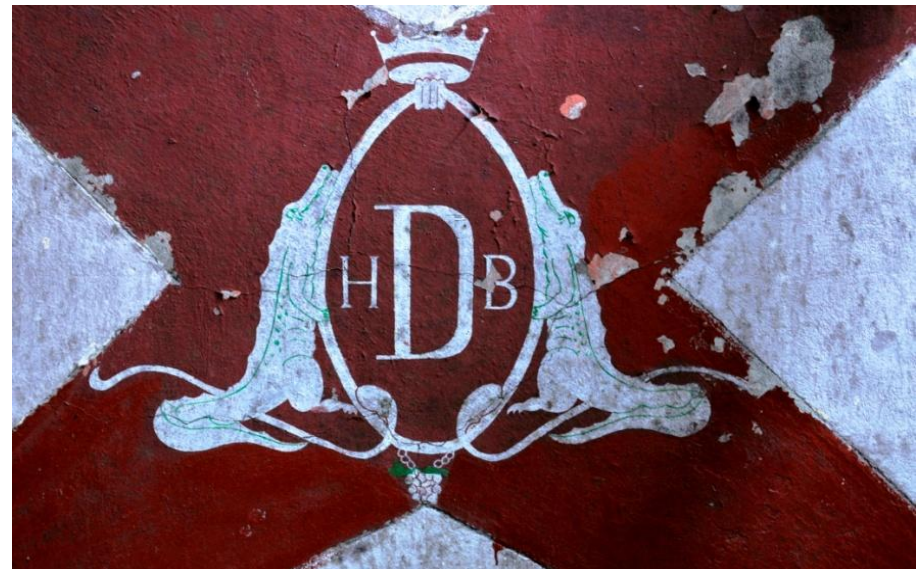


# CHÂTEAU DES COMBES



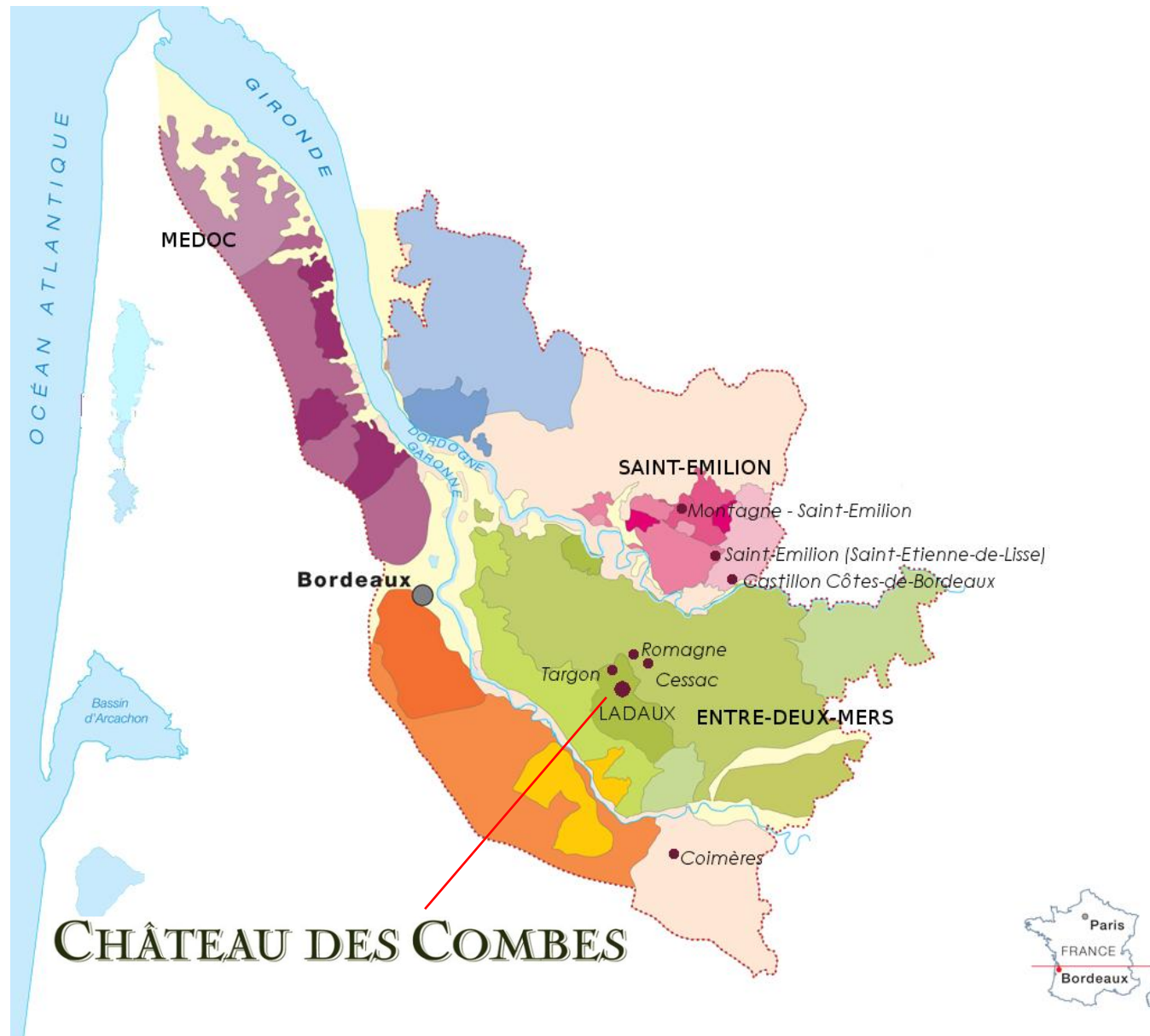
Château des Combes was bought in 1858 by one of our ancestor, Pierre Ducourt. Situated in the commune of Ladaux, a stone's throw from our winery, this property has great historic significance for our family.

In the vineyard, we produce a very classic Bordeaux red, obtained through careful blending of different grapes that are aged in both barrels and stainless steel vats.



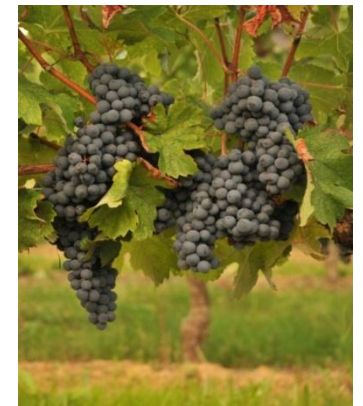
# CHÂTEAU DES COMBES

## Location



Located in Ladaux, southeast of Bordeaux, Château des Combes is in the heart of Benauges area and Entre-Deux-Mers. The property benefits from a fresh clay soil, with a perfect exposure to the sun.

Surface : 9.6 hectares of Merlot and Cabernet Sauvignon, led according to the Sustainable Agriculture framework.





# CHÂTEAU DES COMBES

## History



Château des Combes is located in the hamlet named the "Hourc", which means 'oven' in local dialect, and is our original birthplace. During the Middle-Age, villagers would gather around this place and bake their bread. The flour they used came from the windmill of Haurets, just down the road.

Pierre Ducourt settled there in 1858 to look after his newly bought farmlands. It took a couple of successive generations to focus the activity around the wine growing. Thus, Louis Ducourt becomes the first "pure winemaker" of the family with 9 ha of vines in the 1920s.

In 1948, Henri Ducourt, youngest child of the family, inherits this property and settles in Château des Combes with his wife, Simone.



# CHÂTEAU DES COMBES

The wine

AOC BORDEAUX ROUGE

THE WINE

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**Harvest** : Machine harvesting in the cool, early morning

**Maceration** : Pre-fermentation cold maceration of 24 to 48 hours

**Fermentation** : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18°C.

**Ageing** : Ageing in oak barrels and stainless steel vats.

**Average annual production** : 70 000 bottles

**Oenologist** : Jérémy Ducourt

TASTING NOTES

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**Colour** : Dark garnet

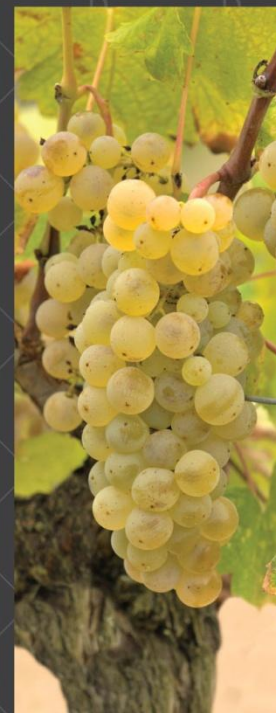
**Nose** : Pleasant red-fruit, vanilla and spice aromas

**Mouth**: Supple and fruity with structure and soft tannins. Nice length

**Food pairings** : Delicatessen, tapas, red meat, white meat, cheeses







BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR  
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION  
SAINT-EMILION

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