

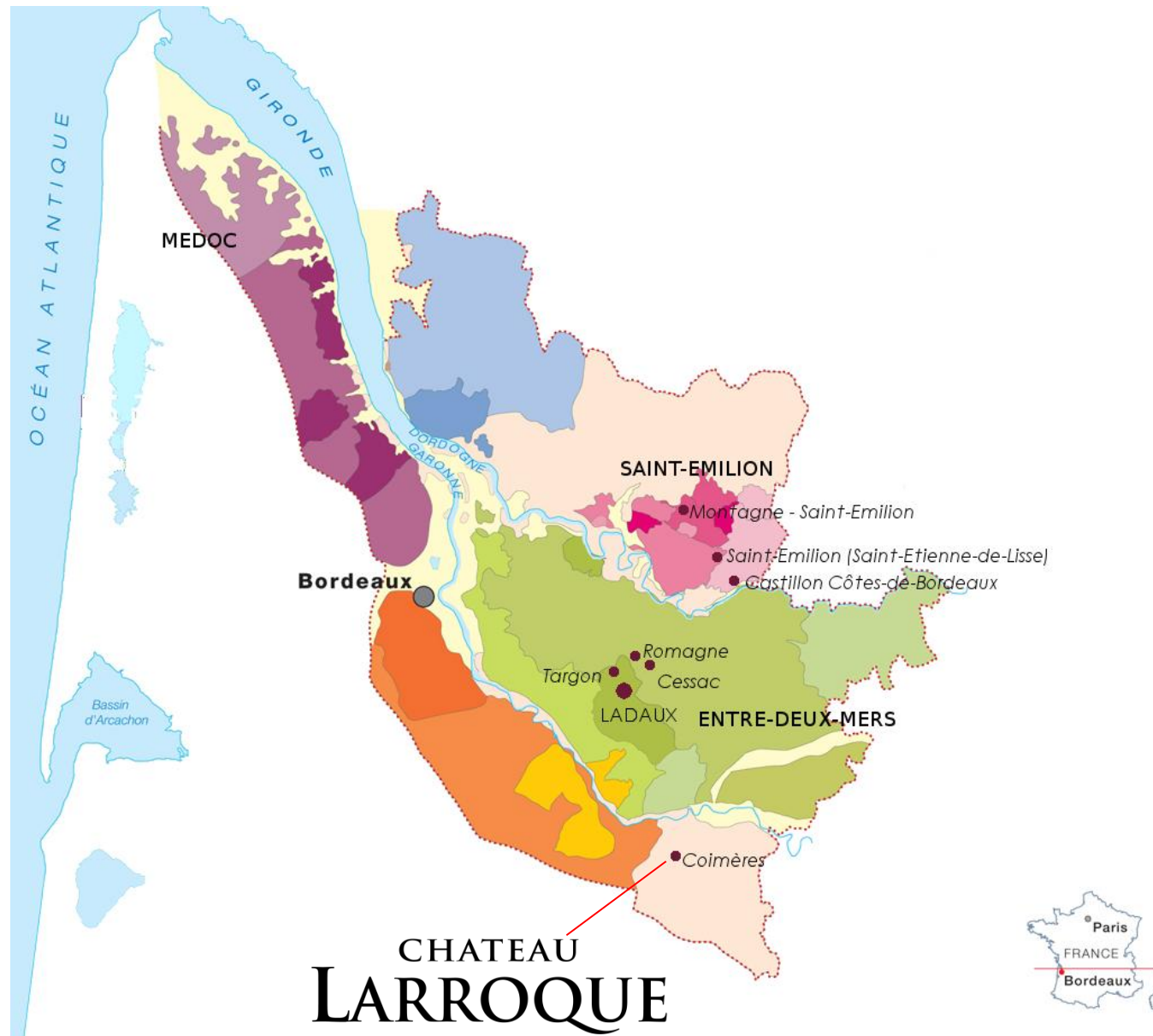
# CHATEAU LARROQUE

Marie Christine, the daughter of Henri Ducourt, purchased this prestigious left-bank property in 1979, which lies on the border of the Graves appellation. The 60-hectare vineyard was rapidly replanted and the château building, which dates from 1348, was restored. Our family now produces three different-coloured wines there : red, white and rosé.



# CHATEAU LARROQUE

## Location



Located on a hillside at the entrance of the village of Coimères, Château Larroque benefits from an exceptional loamy-clay terroir in the Bordeaux Appellation.

Surface : 57 hectares led according to the Sustainable Agriculture framework

- red (50 ha) Merlot, Cabernet Sauvignon and Cabernet Franc
- white (7 ha) Sauvignon Blanc and Colombard





# CHATEAU LARROQUE

## History

**1348** : Château Larroque is built by a knight at the service of Edward III King of England. The building takes the knight's name, "de La Roque", which later becomes "Larroque".

**1600** : The property is restored by the architects of Château de Cadillac (which is now classified as National Heritage site).

**1791** : The Château is partially destroyed during the French Revolution and restored.

**1860** : 400 hectares of forest, cereals crops and vineyards surround the main building of the property. It was qualified as *premier cru* (first growth) by Editions Le Féret in Bordeaux et ses vins.

**1875** : Death of the Château's last heir. The estate is sold to Henry Badiou, journalist in Bordeaux, and passes hands among several owners.

**1979** : Purchase and restoration of the property by our Family.



### AOC BORDEAUX RED

#### 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 and stainless steel vats.

**Average annual production** : 80 000 bottles

**Oenologist** : Jérémy Ducourt

#### TASTING NOTES

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**Colour** : Dark garnet hue

**Nose** : Red fruits, almond and hazelnut, with a faint vanilla aroma

**Mouth** : The silky, velvety attack reveals a pleasant, concentrated and well-structured wine, wine a combination of fruits pastes' flavours, liquorice and toasted notes, and an elegant finish

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



### AOC BORDEAUX SUPERIEUR RED

#### 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 and stainless steel vats. Ageing in oak for 12 months. Bottling and ageing in our cellars for at least 12 more months.

**Average annual production** : 300 000 bottles

**Oenologist** : Jérémy Ducourt

#### TASTING NOTES

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**Colour** : Dark garnet hue

**Nose** : Red fruits, almond and hazelnut, with a faint vanilla aroma

**Mouth** : The silky, velvety attack reveals a pleasant, concentrated and well-structured wine, with a combination of fruits pastes' flavours, liquorice and toasted notes, and an elegant finish.

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





# CHATEAU LARROQUE

The wines

AOC BORDEAUX WHITE

THE WINE

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

**Maceration** : Skin-contact maceration for several hours, depending on ripeness, and pressing

**Fermentation** : Beginning of the cold alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C.

**Ageing** : Ageing on lees in thermo-regulated stainless steel vats

**Average annual production** : 50 000 bottles

**œnologist** : Jérémy Ducourt

TASTING NOTES

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**Colour** : Pale yellow with green tints

**Nose** : Complex aromas of white flowers, exotic fruits, citrus and boxwood, with a touch of minerality.

**Mouth** : Aromatic, with a nice richness and freshness. Predominant flavours of tart, crisp fruit

**Food pairings** : Aperitif, fish, seafood



### AOC BORDEAUX ROSÉ

#### THE WINE

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

**Maceration :** Skin-contact maceration for several hours, depending on ripeness and pressing.

**Fermentation :** Beginning of the cold alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C.

**Ageing :** Ageing on lees in thermo-regulated stainless steel vats

**Average annual production :** 30 000 bottles

**Oenologist :** Jérémy Ducourt

#### TASTING NOTES

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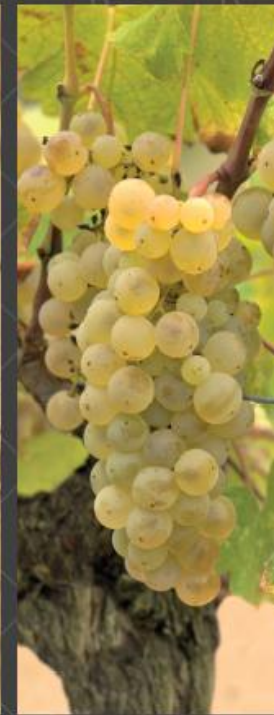
**Colour :** Dazzling pale pink

**Nose :** Aromas of redcurrants, with floral notes

**Mouth :** Pleasant and fruity, with roundness and richness

**Food pairings :** Aperitif, charcuterie, fish, pizza, poultry





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR  
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