

PRESS BOOK

METISSAGE



TAN EN

FAMILLE DUCOURT

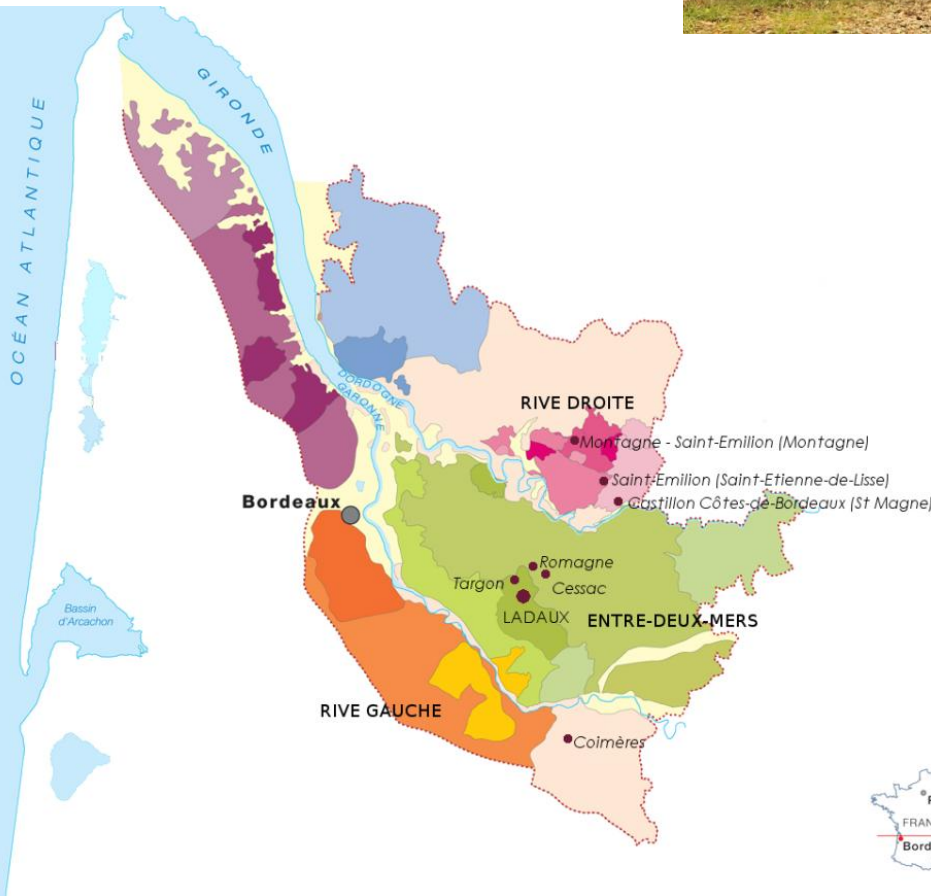
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DU COURT FAMILY'S VINEYARD

Family owned and run

Key roles all filled by Ducourt family members



450 ha (1 100 ares)

14 estates

6 reputable appellations

Montagne-Saint-Emilion, Saint-Emilion, Castillon Côtes de Bordeaux, Bordeaux, Bordeaux Supérieur, Entre-Deux-Mers

A modern, efficient production facility :

2.5 millions bottles per year

A wide variety of wines

(red, rosé, dry and sweet white, sparkling)

The Ducourt Family's vineyards focus on great value wines and innovative brands, distributed worldwide thanks to a commercial strategy combining efficiency, long term view and flexibility of service for our customers.

25% of our wines are sold in France, 75% for export market : Germany, USA, China, Belgium and Japan being our top 5 countries abroad.

THE STORY BEHIND METISSAGE

Always concerned by the ecological footprint we left on our environment, we have decided to go further, by planting disease - resistant grape varieties. These vines result of a natural crossbreed between emblematic varieties and more robust wild vines.



During a visit to a friend's home in 2012, a winemaker in Languedoc-Roussillon, J  r  my Ducourt discovered naturally disease-resistant grape varieties. Enthused by the idea of elaborating wines that would be more respectful to the environment, he convinced the rest of his family to plant the very first vineyards of this kind in Bordeaux.



This innovative approach opens a new way to winegrowing. These disease-resistant grape varieties are a formidable natural barrier against most common fungal diseases powdery and downy mildew, botrytis and a major step towards environmental friendly viticulture.

Plant breeding is not new. For centuries, it is the process that allowed the selection of different grape varieties we have today and which are grown all over the world: Merlot, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay, Pinot Noir, Syrah, etc.

This ancient savoir-faire is now used in favour of an integrated viticulture, more appropriate to our time.

In fact, the history of grapes varieties is a matter of breeding, or as we say in French of "METISSAGE".

ENVIRONMENTAL BENEFITS

It is a long time we are involved towards sustainable viticulture. Each year, our commitments toward our environment, our team or our consumer, are officially certified by independent organisms (ISO 9001, ISO 14001)

Planting vines naturally resistant to the most common grape vine disease helps to significantly reduce our impact on the environment by drastically limiting the numbers of sprayings, our consumption of fuel.

On an average season, it means :

- **80 % to 90 % less spraying compare regular** grape varieties. Only 1 or 2 spraying per year.
- **No synthetic products sprayed** to be in line with our project, we choose only organic products (sulfur and copper)



Regular grape variety : Cabernet Sauvignon



Disease-resistant grape variety : Cal 6-04

These photos were taken in October, just after harvest. They show the difference of resistance between a regular grape variety on the left and a disease-resistant grape variety on the right.

We can see the vine on the right is still healthy, the leaves are green despite only receiving one spraying over the whole year.

On the other hand, we can see the Cabernet Sauvignon on the left with brown leaves being affected by downy mildew despite the 8 spraying we did this year.

METISSAGE : A TRULY UNIQUE WINE

The name METISSAGE in French refers to a blend between 2 species and come from the latin word Mixticius, meaning mixed.

These disease-resistant vines are experimental. Therefore the cuvée METISSAGE is sold as a Vin de France, in red and white.

Currently we cultivate 1.7 ha of red and 1.3 ha of white on a clay-limestone terroir. The vines are planted in Entre-Deux-Mers, in the middle of our Bordeaux vineyards with the same density : 4 500 vines / hectares.



#drinkresistant

AN ARTISTIC APPROACH

With METISSAGE, we explore a new route! So we wanted a unique and recognizable label.

Tan En, famous chinese painter, offered us his talent for the benefit of this new cuvée.

« Towards the end of last year, I stayed with the Ducourt family for a couple of weeks to find inspiration for my new paintings. Everyday, I contemplated a sea of vines and I could feel the strenght of nature as I never sensed before.

The panel of colour defines the gift of life. The green root, the dark blue trunk and the red branch represent life and the perspective of an enthusiastic future. The yellow point is both the sun and the grapes reincarnated. The gradient of colour in the background enhances the incomensurable power of life.

The label mixing oil and ink painting, tells stories of nature, life, power, passion, wisdom and expectation for the future.

All this was inspired by nature. It is God's blessings.»

TAN EN



Tan En is a renowned Chinese painter. Professor at the fine arts of the University of Shenzhen and University of Sichuan. Tan En lives and works in his studio in Chengdu.

METISSAGE

ROUGE



IDENTITY CARD

Grape's name : Cabernet Jura

Parents : Cabernet Sauvignon + wild vines

Date of birth : 1991

Nationality : Suisse

place of living : Bellebat, Entre-Deux-Mers

Size : 1,7 ha

Education : Bordelaise and respectfull of environment

VINIFICATION

Harvest: Mid of September

Maceration and fermentation : Vatting and fermentation at 26 ° C for 15 days. Regular pump overs and delestage. Post-fermentation maceration at 30 ° C for 10 days. Malolactic fermentation at 18°C.

Ageing : Thermo-regulated stainless steel vats.

Average annual production : 5 500 bottles

TASTING

METISSAGE ROUGE has an intense nose blend of spicy flavour, intense blackfruit, cassis.

On the palate, it is a mix of power and softness with a lot of juicy ripe red fruits and silky tannins.

This wine matches perfectly with the aperitif, deli meat, barbecue, spicy food, cheese and chocolate dessert.

METISSAGE

BLANC



IDENTITY CARD

Grape's name : Cal 6-04

Parents : Sauvignon blanc + Riesling + wild vines

Date of birth : 1991

Nationality : Suisse

Place of living : Romagne, Entre-Deux-Mers

Size : 1,3 ha

Education : Bordelaise and respectful of the environment

VINIFICATION

Harvest : Beginning of September

Maceration and fermentation : Pellicular maceration during several hours. Cold alcoholic fermentation at the beginning (12°C) then rise in temperature until the end (20°C)

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

Average annual production : 3 000 bottles

TASTING

METISSAGE BLANC is a mixture of tart flavors, fresh citrus, exotic fruits and spicy notes.

On the palate, fresh and round, highlighted by floral and citrus fruits notes.

This wine matches perfectly with the aperitif, fish, seafood and spicy food.

To be drunk young and chilled.

THE ADVENTURE CONTINUES !

At the end of April 2017, the French Ministry of Agriculture gave its approval for the classification of twelve new disease-resistant grape varieties. This official position encourages us to continue our commitment for a wider recognition of these varieties.

Jérémy was very pleased of this progress and is now pushing public authorities to integrate more varieties in the list. Our first result on the 3ha we planted are so promising that we plan to increase the size of the vineyards with new plantings over the coming years to develop this project.



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