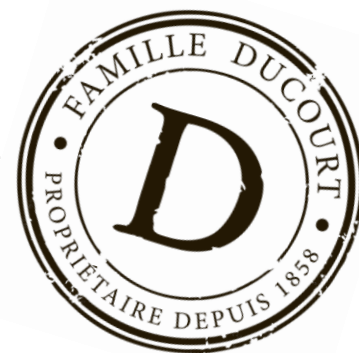


Réserve de Famille DUCOURT

This reserve wine symbolises the knowhow and reputation of our family, who has been elaborating wines of terroir, combining pleasure and authenticity for 6 generations.



The origin of this wine is the will to preserve the best plot of vines harvested in the season and vinify the grapes separately with absolute care to elaborate a great wine. After 2 years of ageing, the vintage is bottled and carefully stored in the cellar. This wine allows us to celebrate new births in the family or to honor one of our elders by dedicating him or her a part of our production. Those bottles are also enjoyed at dinner with friends, at family gathering or business lunch.

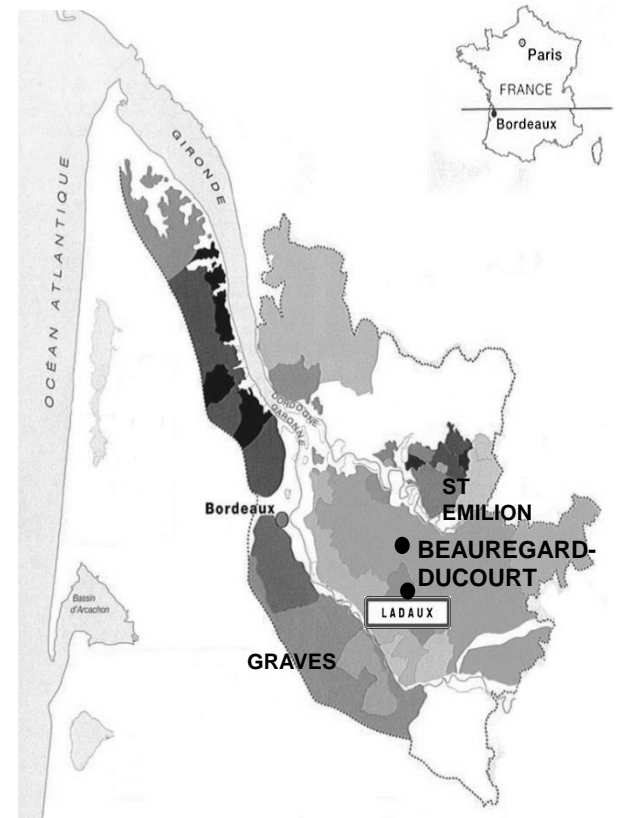
The growing interest around this wine encouraged us to start commercializing it with clients visiting us, friends or a few restaurants. With time, a loyal clientele has developed around this wine, we have thus started to produce a bit more every year.

Then 2 great vintages came; the quality of the grapes was so great that we decided that instead of filling our 10 usual barrels we would prepare 26 in 2009 and 28 in 2010.

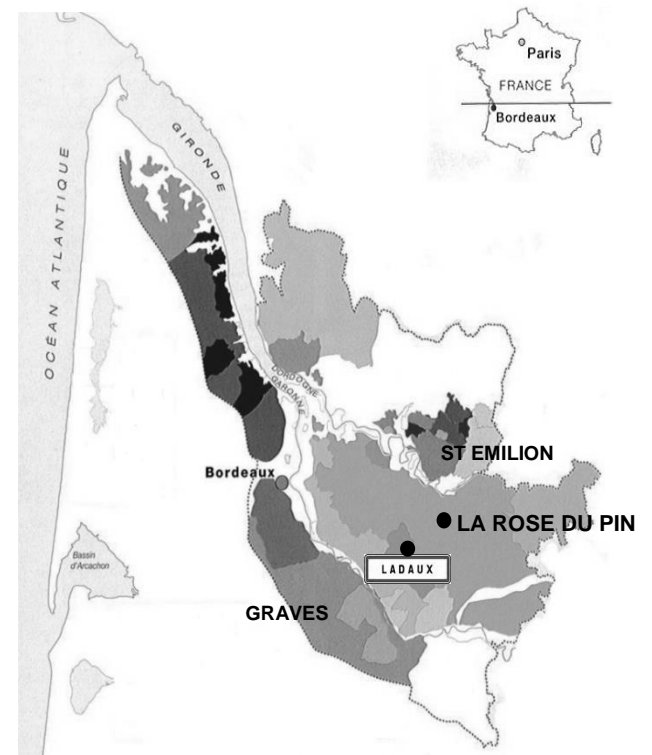
There was no way around it we had to keep some !!!



The 2008, 2009, 2010, 2012, 2015 and 2016 vintages come from plots located on the culminating area of the Beauregard Ducourt vineyard, in Targon. It was in 2002 that we started to elaborate our vintage on this hillside. The vineyard had been completely renewed a few years before and the young grapes were showing a great ripeness potential.



The 2014 vintage has been sourced from an old Merlot block belonging to Château La Rose du Pin, This estate lies on a remarkable clay-limestone plateau, it was bought by our grand father Henri Ducourt in the late 60's



Technic :

Guyot pruning, grassed soil, de-budding, leaf removal, green harvest (only if necessary).

Cold skin maceration, mild fermentation in thermo regulated stainless steel tanks Followed by 1 to 2 weeks of post fermentation warm maceration. Malolactic fermentation and 12 month ageing in French and European oak barrels(50% new wood). 18 month ageing minimum after bottling.

Tasting notes : Deep red color with dark gleams. On the nose the very intense aromas shows the excellent ripeness of the grapes: black berries, spices, vanilla, wood and a floral touch of violet aromas. On the palate we have ripe fruits , pepper and woody notes. Sweet and well blended tannins with a nice length. The slight acid fresh touch gives the impression that the wine is still young.

Food and wine matching: with spicy food, meat in sauce or game. Should be settled 1 hour before serving. Can stay in cellar for 10 years.





Réserve de Famille DUCOURT

Contact :

Jonathan Ducourt

Sales and marketing Manager
Mob: +33(0) 647 713 609
jonathan.ducourt@ducourt.com

Olivier Cabanne

Export Manager
Mob: +33(0) 617 300 391
olivier.cabanne@ducourt.com

www.ducourt.com