

# Réserve de Famille DUCOURT

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*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.*

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## BORDEAUX

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The original idea was to keep aside the best plot of vines from the vintage and vinify those grapes separately, with the utmost care that is needed to produce a great wine.

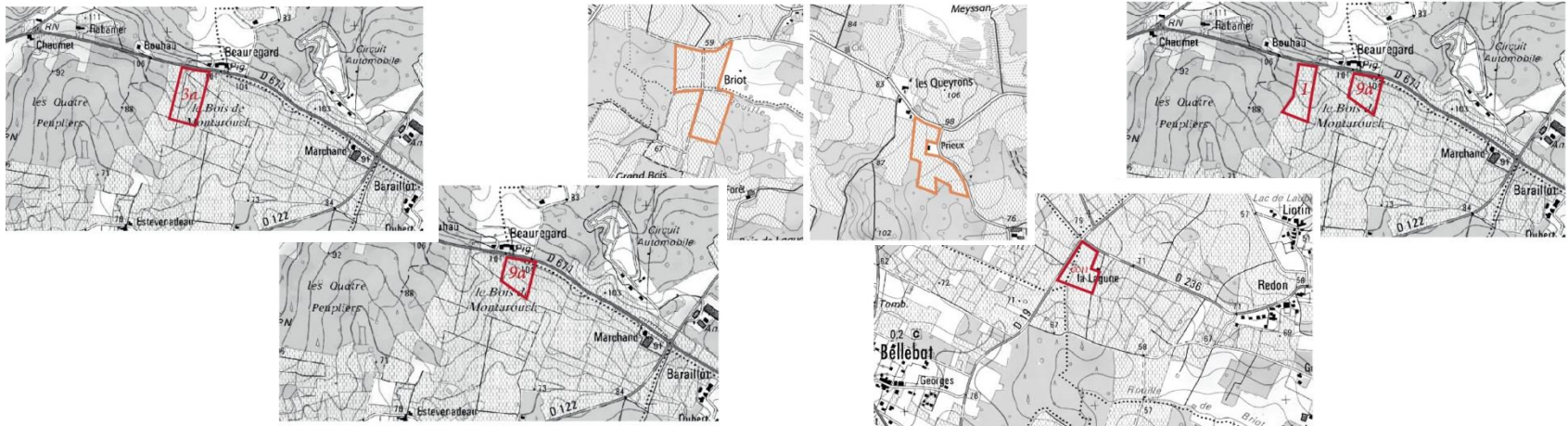
After several months of ageing, the cuvee of the year is bottled and carefully stored in our cellar. It served to dedicate a part of the production to new child or elders in the family as well as to celebrate birthdays. These bottles were also regularly enjoyed during meals, whether with family, friends or business associates.

Because of growing interest in this particular wine, we have started to distribute it to clients visiting our estate, friends and an handful of restaurants. Over time, a group of loyal customers has been formed which helped us to bottle a little more Réserve de Famille each year that goes by.



Each vintage, we choose the best parcels from our Entre Deux Mers vineyards to elaborate the Réserve de Famille. Beyond Bordeaux classifications, It is a region where you find a wide variety of great terroirs producing hidden gems able to compete with the most famous names.

We carefully select the parcels with the best fruits. Each vintage being different, the vineyards selected may change depending on what grapes we think as the best potential to become an exceptional wine. On the back label, you can find the map representing the parcels that was chosen .



Produced in a very limited quantity, the Réserve de Famille reflects all the savoir faire we have acquired for the last 6 generations. The grapes are fermented separately in a small stainless steel tank with gentle extraction.

The malolactic fermentation is done directly in barrels for a better integration of the wood. Only French oak from Nevers, Alliers or Vosges forest is used for ageing, we asked the barrel makers for a special soft toasting in order to preserve all the fruitiness of the wines.

After ageing, the wines are bottled and aged in our cellar under strict temperature control until we decide they are ready to be opened.





**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.



**Tasting Notes:** Pale yellow color with golden hints. The nose is delicate: toasted and vanilla notes followed by citrus zest, scent of acacia flowers and white peach. In the mouth, a round attack with predominant flavors of white fruits and touch of honey. It is ripe, elegant, with a fine structure and a touch of acidity in final that brings back freshness. Long aromatic persistence

**Food and wine matching:** To be served slightly chilled (12°C-14°C). As an aperitif or with fish, white meat, lightly-spiced dishes and cheeses.





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