

Le Blanc de Monsieur Henri

BORDEAUX BLANC



Henri Ducourt passed down to us his entrepreneurial passion. He taught us to draw the best from each of our terroirs by combining traditional knowledge with modern techniques: a work philosophy that we strive to perpetuate in order to produce pleasurable wines that are both authentic and affordable. When he took his retirement, Henri settled down at Haurets, his final 'coup de coeur'. He restored the ancient chartreuse and patiently planted numerous trees and rose bushes around the chateau building. He turned it into a welcoming home where we enjoy gathering together. For his 85th birthday, we wanted to pay him tribute by dedicating these unusual wines to him. We took inspiration for the packaging from the bright colours of certain roses that he grows in his garden.

VINEYARD

Region : Bordeaux, France

Soil type : Clay-limestone

Grape varieties : Sauvignon Blanc, Semillon, Sauvignon Gris

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

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. Cold fermentation is stopped once 11.5% alcohol is obtained

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

Annual production : 200 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright pale gold

Nose : Fresh and fruity with delicate aromas of ripe fruit, peach and lemon zest

Mouth : Fruity and elegant with a nice roundness on the mid-palette bringing balance and elegance

Food pairings : Aperitif, with fish or seafood, sweet desserts, blue cheeses

A wine to be shared !

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