

# chateau LARROQUE

### BORDEAUX ROSÉ



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, which dates from 1348, was restored. Our family now produces three different-coloured wines there: red, white and rosé.

### VINEYARD

Region : Bordeaux, Left bank, France Surface area : 4 hectares Soil type : Loamy-clay Grape varieties : Merlot, Cabernet Sauvignon 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
Macération : 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 : On lees in thermo-regulated stainless steel vats
Average annual production : 30 000 bottles
Oenologist : Jérémy Ducourt

## TASTING NOTES

Colour : Dazzling pale pink

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Nose : Aromas of redcurrants, with floral notes Mouth : Pleasant and fruity, with roundness and richness Food pairings : Aperitif, charcuterie, fish, pizza, poultry