



Monsieur Henri

Our grandfather Henri Ducourt has lived in Ladaux his whole life and we are actually not sure about which of our ancestor settled here first... Some of the family records going back before the French Revolution, back in 1789.

One thing is for certain though, we adopted this little town in the heart of the Entre-Deux-Mers a long time ago.

The passion of entrepreneurship



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.



Success , optimism & determination



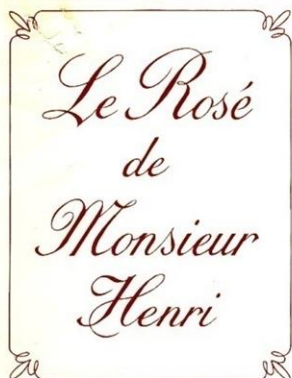
The story between the Ducourt family and white wine is not a new one. We are settled in Ladaux, within the old lands of the Benauges County, which is an historic land for Bordeaux white wine.

5 generations ago, Pierre Ducourt was already producing a sweet white wine in its Ladaux vineyards that was used as a base for the preparation of the Lillet aperitif produced about 15 km away. Then, around 1930, a few Bordeaux merchant such as the Dourthe or Mr Cordier started purchasing our white wines to distribute them through their sales network.

When Henri arrived in 1948, our white wines were very popular. Their fresh aromas and mild sweetness delighted Parisians and people from Brussels in restaurant or on bar counters. The success was grand: wine were sold very young, still slightly fizzy from not having enough time to rest before bottling.

Following this path, he then started to elaborate and distribute a Rosé wine that he simply labeled: Le Rosé de Monsieur Henri. It catches the attention of an American importer that had the exact same name and it was the starting point of a great adventure across the Atlantic.

These first successes, the optimism and determination of Henri, but also of his wife and childrens allowed the incredible ascension of the family in the Bordeaux vineyards landscape: from a modest 11 ha vineyard he left us the keys of 13 properties and, most importantly, passed on his passion for vine growing and winemaking to a few more generations.



BORDEAUX ROSÉ
APPELLATION BORDEAUX ROSÉ CONTRÔLÉE
MIS EN BOUTEILLE À LA PROPRIÉTÉ
PAR LES VIGNOLES DUCOURT À LADAUX (GIRONDE) FRANCE



VINEYARD

Region: Bordeaux, Entre Deux Mers, France

Soil type: Clay-limestone

Grape varieties: Sauvignon, Semillon, Sauvignon Gris

Vineyard Manager: Philippe Ducourt

VINIFICATION

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°C alcohol is obtained.

Ageing: On fine lees in thermo-regulated stainless steel vats.

Style: off dry

Annual production: 200 000 bottles

Oenologist: Jeremy 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.



VINEYARD

Region: Bordeaux, Entre Deux Mers, France

Soil type: Clay-limestone

Grape varieties: Merlot

Vineyard Manager: Philippe Ducourt

VINIFICATION

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°C alcohol is obtained.

Ageing: On fine lees in thermo-regulated stainless steel vats.

Style: off dry

Annual production: 60 000 bottles

Oenologist : Jeremy Ducourt

TASTING NOTES

Colour: Dazzling pink

Nose : Fruity, with delicate raspberry, strawberry aromas and floral notes

Mouth : A fresh attack with roundness and suppleness in the mouth. A fruity finish with ripe fruit notes

Food pairings : Aperitif or during meal, with family or among friends.



VINEYARD

Region: Bordeaux, Entre Deux Mers, France

Soil type: Limestone, chalk and clay

Grape varieties: Merlot, Cabernet Sauvignon

Vineyard Manager: Philippe Ducourt

VINIFICATION

Maceration: Initial hot maceration between 4 to 8 hours.

Fermentation: Alcoholic fermentation and malolactic in thermo-regulated stainless steel vats around 24 ° C. Running and pressing, separation of drip juices and press. Cold fermentation stops when the alcohol/sugar balance is optimal.

Ageing: Ageing in thermo-regulated stainless steel vats.

Annual production: 100 000 bottles

Oenologist : Jeremy Ducourt

TASTING NOTES

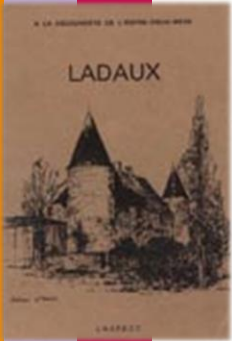
Colour: Dark red with purple tints

Nose : Pleasant aromas of ripe fruit, spices and toasted notes

Mouth: An intense attack and robust, generous body with light, soft tannins and a silky finish

Food pairings : deli meat, tapas, red meat, cheeses

Postface of the book about Ladaux



"As your mayor and in the names of all inhabitants and friends, I would like to thank, from the bottom of my heart, all the people, and god knows how so many they are, that with different sensibilities but real conviction, seriousness, competence and devotion contributed to help us discover the past, the different aspects of our local history, the wealth of our heritage and to make us fully understand the why and the how of the existence of this rural world in a privileged part of our countryside: the Benauges county.

By sensibilizing us, those testimonies have allowed to better know our ancestors, whom centuries after centuries, decades after decades, years after years, ploughing and moving the earth thousands of times, have in a difficult environment succeeded to shape our actual municipality thanks to relentless work. Knowing that the possible is not always to level with the desirable, they have built houses, roads, orchards and vineyards around their church. As a source of superior civilization, those quality wines exported worldwide have contributed to the reputation of our small region. These efforts have helped to mold the entrepreneur and realistic character that we associate with the inhabitants of Ladaux.

This glorious past, the love of work well done, the search of maximum quality, the defense of our product quality through the creation of one of the first winemakers association, brought in duties. However if it is mad to think we can do it all, it is crazier to believe that we cannot do any at all. Learning from these lessons, carrying on helping each other, our young passionate with the same profession, children of our earth refusing the decline of rural life will be able to anticipate the 21st century with optimism. I am convinced that they will find through imagination, perseverance of effort, the prosperity and happiness that they are entitled to: This is my most precious wish."

Henri Ducourt 1986





Monsieur Henri

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