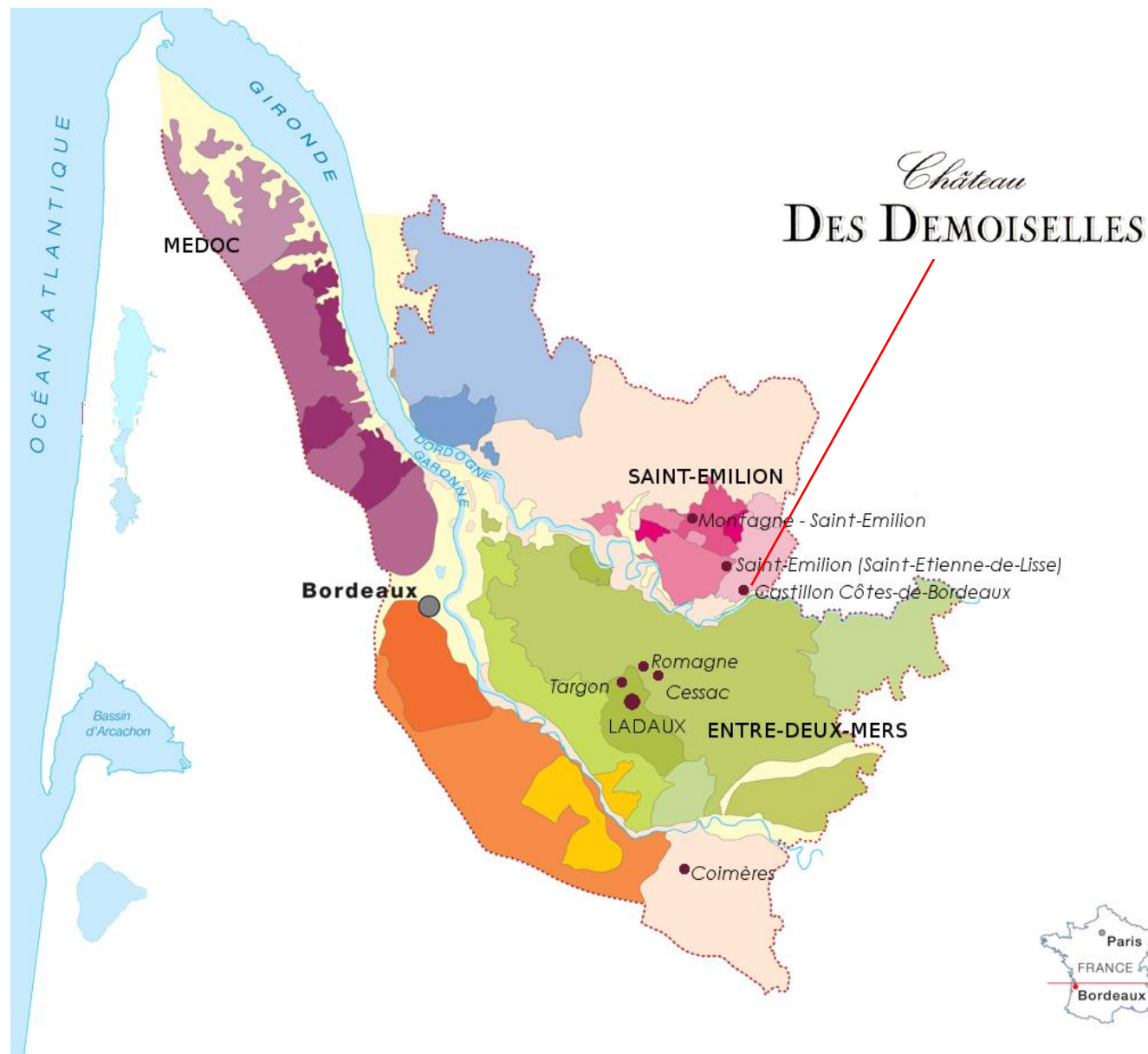


Château DES DEMOISELLES



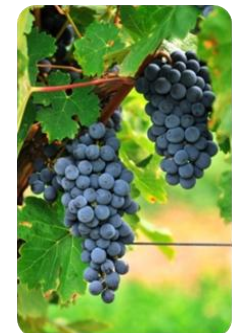
Situated between Saint-Emilion and Castillon-la-Bataille, Château Des Demoiselles is one of our best known properties, not only thanks to the quality of its wines but also to its historic past. The name “Demoiselles” derives from the Middle Ages when the property was run by a group of nuns who took care of the vines and kindly taught the children from the parish.





Château des Demoiselles benefits from a loamy terroir on the Castillon Côtes-de-Bordeaux appellation. This 31ha estate is planted with Merlot and Cabernet Sauvignon.

There is a 4ha plot named "Peyrou", that directly borders the Saint-Emilion AOC. Each year, we sort the best grapes from this plot, that we vinify separately and age in oak barrels. This limited production delivers a very distinctive wine : La Réserve de Famille of Château des Demoiselles.



Château DES DEMOISELLES

History



According to the history, Count John Talbot, one of the English leader during the Hundred Years' War, found refuge in the Château Des Demoiselles before losing the victory and his life at the battle of Castillon in 1453.



Later, during the Middle Age, a congregation of nuns settled on this estate. With courage and perseverance, they tended the vines and gave voluntary lessons to the children from the parish. By visiting "Les Demoiselles" you could be sure to get precious advices and help.



Today, the history is perpetuated by our family. We acquired the Château in 2001. Philippe Ducourt and his nephew, Bertrand, have spent the last 15 years replanting the vineyards and building a modern winery to reveal the full potential of this exceptional property.

AOC CASTILLON CÔTES-DE-BORDEAUX THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26 C then a gentle vatting for 3 weeks at 30 C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel vats at around 18 C

Ageing : Ageing in oak barrels and stainless steel vats. Ageing in oak for 12 months. Bottling then ageing in our cellars for at least 12 more months.

Average annual production : 220 000 bottles

œnologist : Jérémy Ducourt

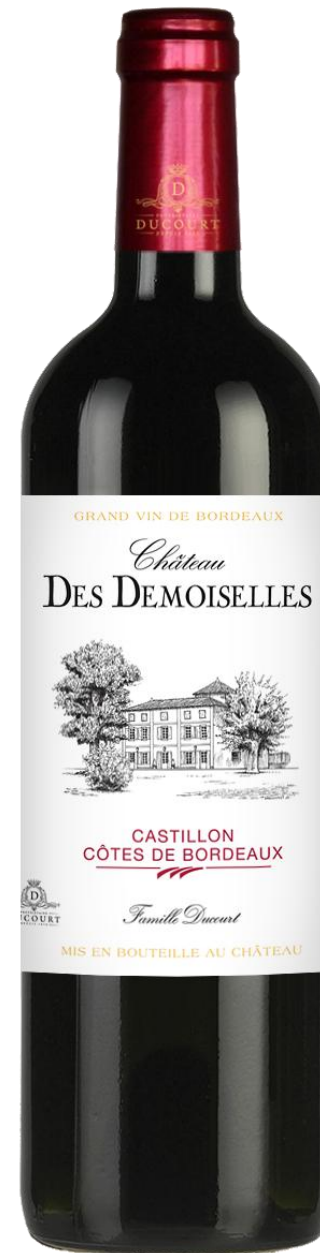
TASTING NOTES

Colour : Intense crimson

Nose : Delicate and complex aromas of red fruits, oaky vanilla and mocha

Mouth : Velvety tannins, robust and complex flavours, beautiful rounded finish

Food pairings : Delicatessen, red meat, grilled or in a sauce, hard cheeses



AOC CASTILLON CÔTES-DE-BORDEAUX

RÉSERVE DE FAMILLE

THE WINE

Harvest : Sorting of the best grapes, harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26 C then a gentle vatting for 3 weeks at 30 C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation.

Ageing : Ageing in oak barrels for 12 months (50% new, 50% once-used). Bottling then ageing in our cellars for at least 24 more months

Average annual production : 3 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Intense crimson

Nose : Powerful mix of dark fruits, clear oak flavours with a hint of vanilla and a touch of violet

Mouth : A strong attack with ripe fruit flavours ; silky tannins. Notes of grilled hazelnuts, black pepper and spices. A fine, elegant structure with power and a long finish

Food pairings : Red meat, grilled or in a sauce, game, lightly-spiced dishes, cheeses, chocolate desserts





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR
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