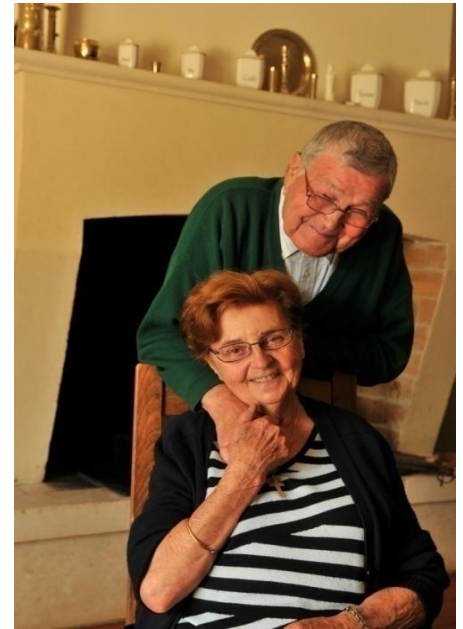


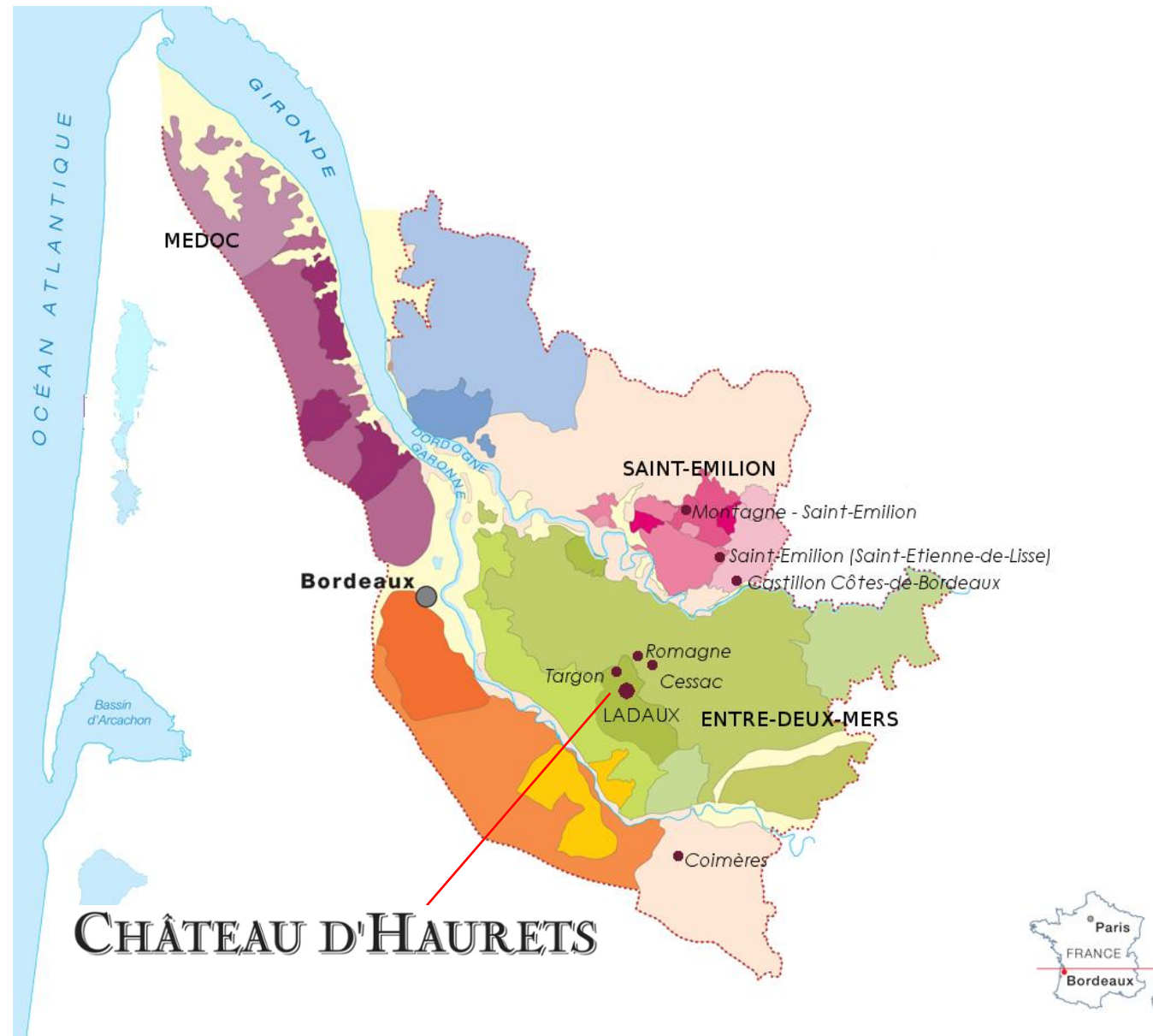
# CHATEAU D'HAURETS

This building, once a modest farm, was converted into a chartreuse in the 18<sup>th</sup> Century when it was acquired by a Swede notable. In 1983, this château is bought by our grandparents, Henri and Simone, and becomes their home. It's the place where our family and friends gather together for all occasions. The château breathes joy and good living, just like the wines that are produced here.



# CHATEAU D'HAURETS

## Location



Château d'Haurets is located in Ladaux just a few hundred meters away from our winery. The vineyard surrounds the Château and its windmill and benefits from a fresh clay-limestone soil.

Surface area : 29.5 ha of vines led according to the Sustainable Agriculture framework:

- red (14.7 ha) Merlot and Cabernet Sauvignon.
- white (14.8 ha) Sauvignon Blanc and Sémillon.



# CHATEAU D'HAURETS

## History

**16th century:** One of our distant ancestors settled there and built a small farm near the communal windmill.

**17th century:** The estate passes from owner to owner until the consul of Sweden in Bordeaux buys it and makes extensions works: he raises the ceiling and builds the two towers. The small farm becomes a beautiful Château that will serve him as a hunting lodge.

**Early 20th century:** Château d'Haurets is the biggest winery in the area. The owners, very proud of the quality of his wines, decide to work with their neighboring winemakers and to establish common rules in order to promote the local wine production. Together, they have been able to create one of the first AOC in France.

**1983:** Our family acquires and restores the property. Henri and Simone Ducourt decide to settle there for their retirement. The park that surrounds the Château becomes Henri's new passion. He creates various flowerbeds and grows all kinds of flowers, (flowering) shrubs, plant species and a great collection of rare roses. Today, the park includes 800 different species of plants for the pleasure of walkers.



# CHATEAU D'HAURETS

The wines

AOC BORDEAUX RED

## 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

**Average annual production** : 93 000 bottles

**Oenologist** : Jérémy Ducourt

## TASTING NOTES

---

**Colour** : Deep red with a purplish tint

**Nose** : Pleasant aromas of red fruits, mixed with elegant hints of toasted wood and vanilla

**Mouth** : Fruit, generosity and delicate, gentle tannins. A long finish reveals well-integrated oak

**Food pairings** : Delicatessen, tapas, red meat, white meat, cheeses



# CHATEAU D'HAURETS

The wines

## AOC BORDEAUX WHITE

### 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

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

**Average annual production** : 108 000 bottles

**Enologist** : Jérémy Ducourt

### TASTING NOTES

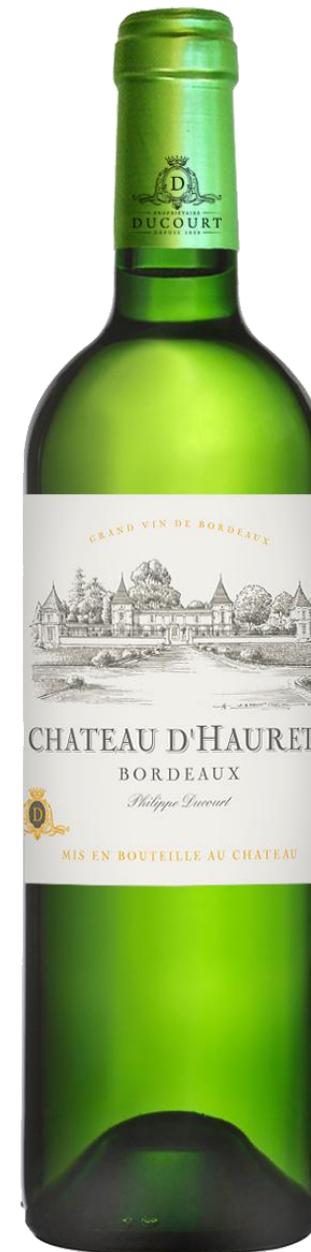
---

**Colour** : Pale yellow with greenish tints

**Nose** : A delicate balance of white flowers and fresh fruit

**Mouth** : Very elegant, with length and a fine balance of softness and freshness

**Food pairings** : Aperitif, fish, seafood



# CHATEAU D'HAURETS

The wines

AOC BORDEAUX ROSÉ

THE WINE

---

**Harvest** : Machine harvesting in the cool, early morning

**Maceration** : Skin-contact maceration for several hours and pressing

**Fermentation** : Beginning of the cold alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C

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

**Average annual production** : 15 000 bottles

**Oenologist** : Jérémy Ducourt

TASTING NOTES

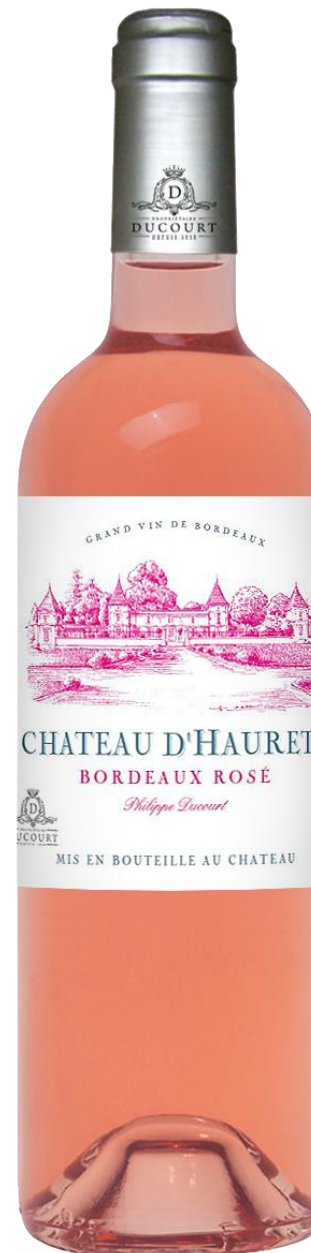
---

**Colour** : Striking pink cherry hue

**Nose** : Aromas of raspberry and other red berries, with delicate floral notes

**Mouth** : Fruity, light and elegant

**Food pairings** : Aperitif, charcuterie, fish, pizza, poultry





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR  
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION  
SAINT-EMILION

[www.ducourt.com](http://www.ducourt.com)