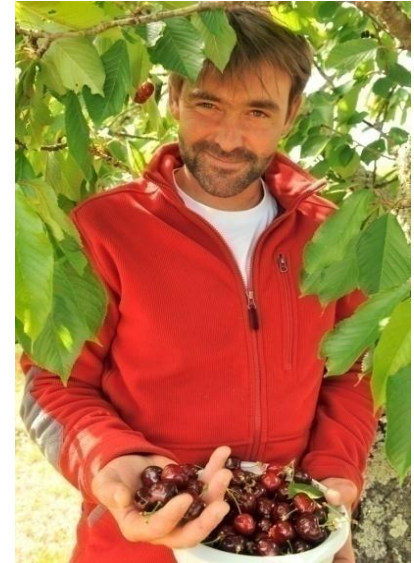
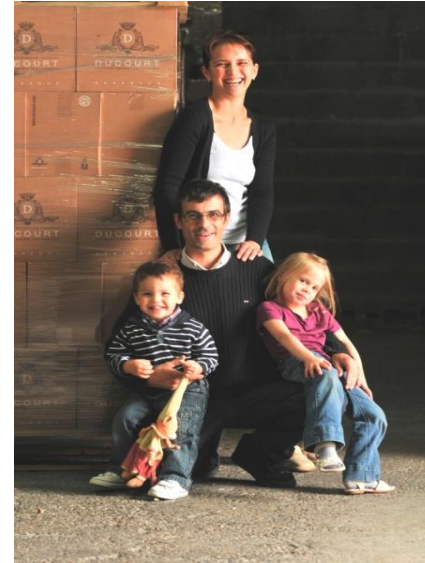


CHÂTEAU LA HARGUE

This property, acquired in 1954 by our grandfather, Henri Ducourt, has always been known for the quality of its sweet white wines. Planted with only white varietals on loamy soils, it has two great attributes: close to a river and good exposure to the sun. The fluctuation between hot days and cool nights intensifies the aromatic expression of the grapes. This is a great white-wine terroir typical of this part of Entre-Deux-Mers.

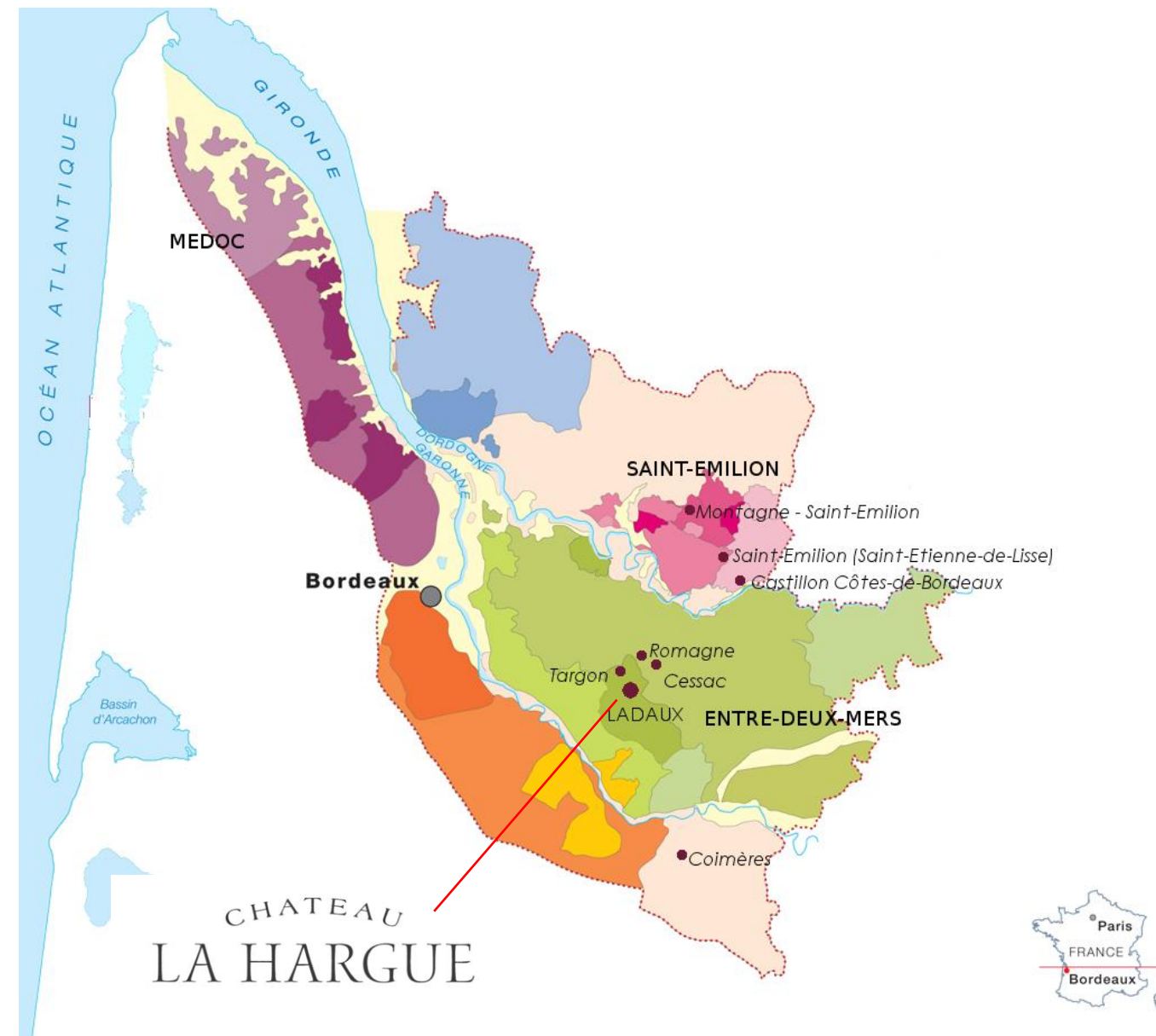


CHÂTEAU LA HARGUE

Location

Château La Hargue is located in Ladaux, which has been the birthplace of our family for the past 200 years.

Surface area : 26 hectares led according to the Sustainable Agriculture framework and only planted with white grape varieties : Sauvignon, Sémillon and Muscadelle.



CHÂTEAU LA HARGUE

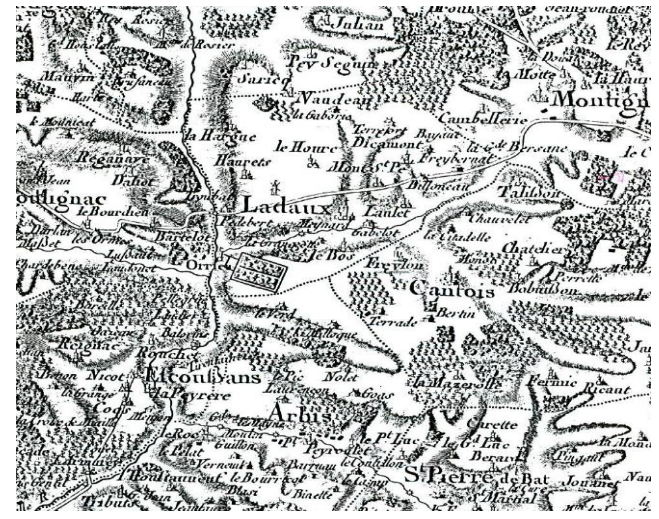
History

In old French, la Hargue refers to a forge. It was the place where local farmers would go when domesticated horses were used to work in the surrounding lands.

In the XIX Century, the core business changes, the development of the vines and cherry-trees culture takes over. The building is restored to its actual shape and is then to be called "Château".

In 1954, the young winemaker, Henri Ducourt, buys the property. This acquisition was to be the first of a long series of investments

In memory of the past, cherry-trees are still growing along the path that leads to the Château.



CHÂTEAU LA HARGUE

The wine

AOC BORDEAUX SWEET 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 alcoholic fermentation at low temperature (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 : 80 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright, pale gold colour

Nose : A delicate balance of exotic fruit, citrus and a touch of vanilla

Mouth : Delicate and elegant, perfectly balanced, light and fruity

Food pairings : Aperitif, with foie gras, grilled fish, regular and chocolate desserts, blue cheeses.





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

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