



# CHÂTEAU DES COMBES

BORDEAUX ROUGE



Château des Combes was bought in 1858 by one of our ancestor, Pierre Ducourt. Situated in the commune of Ladaux, a stone's throw from our winery, this property has great historic significance for our family. In the vineyard, we produce a very classic Bordeaux red, obtained through careful blending of different grapes that are aged in both barrels and stainless steel vats.

## VINEYARD

**Region :** Bordeaux, Entre-Deux-Mers, France

**Surface area :** 9,6 hectares

**Soil type :** 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

**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 :** 70 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Dark garnet

**Nose :** Pleasant red-fruit, vanilla and spice aromas

**Mouth :** Supple and fruity with structure and soft tannins. Nice length

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