



# Réserve de Famille CHÂTEAU DES DEMOISELLES

CASTILLON-CÔTES DE BORDEAUX



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.

Each year, we sort the best grapes that we vinify separately. We take great care with each vintage, aged in oak barrels and in limited production, so we can offer a very great wine.

## VINEYARD

**Region :** Bordeaux, Rive Droite, France

**Surface area and plot :** 4 Ha « Peyrou »

**Soil type :** Loamy

**Grape varieties :** Merlot

**Vineyard management :** Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

**Vineyard manager :** Philippe Ducourt

## THE WINE

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

**Macération :** 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

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