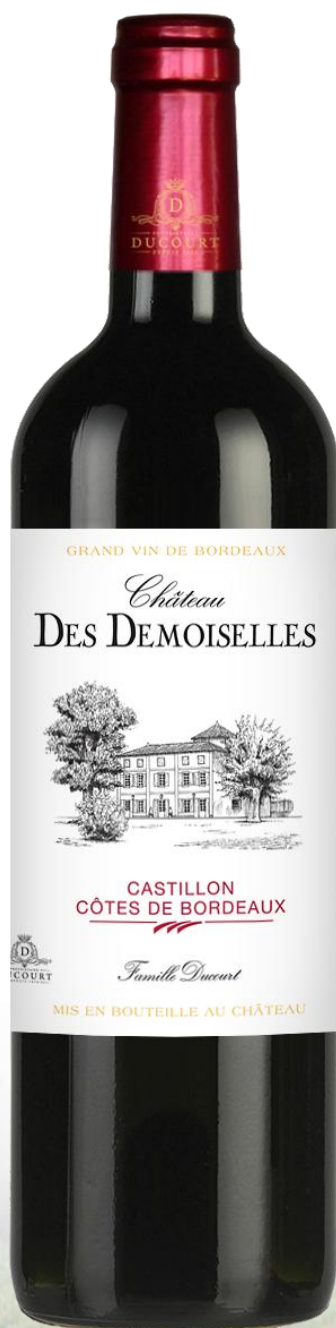




Château DES DEMOISELLES

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.

VINEYARD

Region : Bordeaux, Rive Droite, France

Surface area : 36 hectares

Soil type : Loamy

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 of the grapes in the cool, early morning

Macération : Pre-fermentation cold maceration of 24-48 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 or 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

Oenologist : 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