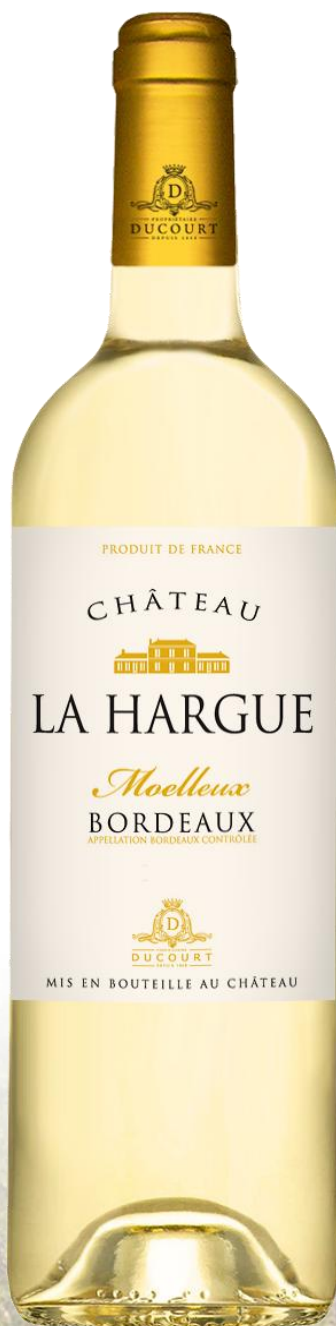




CHÂTEAU LA HARGUE

BORDEAUX BLANC MOELLEUX



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 varieties on loamy soils, it has two great attributes: proximity to running water and good exposure to the sun. A fluctuation between hot days and cool nights therefore intensifies the aromatic expression of the grapes. This is great white-wine terroir typical of this part of Entre-Deux-Mers.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 26 hectares

Soil types : Loamy

Grape varieties : Sauvignon Blanc, Semillon, Muscadelle, Sauvignon Gris

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

Vineyard manager : Philippe Ducourt

VINIFICATION

Harvest : Machine harvesting in the cool, early morning

Macération : 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