



# CHATEAU LA ROSE DU PIN

BORDEAUX ROUGE



As passionate botanist, Henri Ducourt knew how to scout out the finest terroir in Entre-Deux-Mers. In 1965, he therefore began to buy plots of vines near to the village of Romagne on a remarkable clay-limestone plateau. Over the years he built up a great estate between “A La Rose” and “le Pin de Cornet”, which has now become Château La Rose du Pin.

## VINEYARD

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

**Surface area :** 49 hectares

**Soil type :** Loamy-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 :** 280 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Bright crimson

**Nose :** Intense aromas of cherry and other red fruits, chocolate, and a slight toasted touch

**Mouth :** A gentle, supple attack with volume and body on the mid-palate. A nice balance of fruit with toasted almond and vanilla on the finish. A fine, harmonious wine

**Food parings :** Charcuterie, tapas, red meat, white meat, cheeses