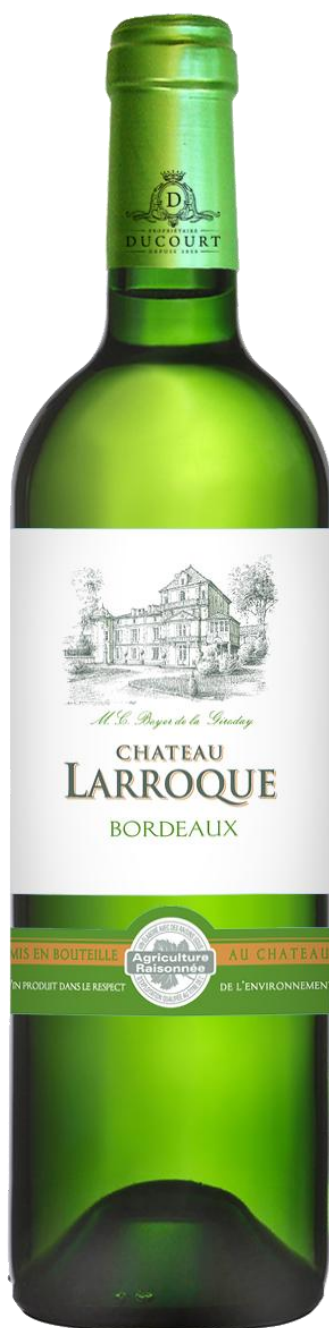




# CHATEAU LARROQUE

BORDEAUX BLANC



Marie-Christine, the daughter of Henri Ducourt, purchased this prestigious left-bank property in 1979, which lies on the border of the Graves appellation. The 60-hectare vineyard was rapidly replanted and the château building, which dates from 1348, was restored. Our family now produces three different-coloured wines there: red, white and rosé.

## VINEYARD

**Region :** Bordeaux, Left Bank, France

**Surface area :** 6,8 hectares

**Soil type :** Loamy-clay

**Grape varieties :** Sauvignon Blanc

**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 :** Skin-contact maceration for several hours, depending on ripeness, and pressing

**Fermentation :** Beginning of the cold alcoholic fermentation (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 :** 50 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Pale yellow with green tints

**Nose :** Complex aromas of white flowers, exotic fruits, citrus and boxwood, with a touch of minerality

**Mouth :** Aromatic, with a nice richness and freshness. Predominant flavours of tart, crisp fruit

**Food pairings :** Aperitif, fish, seafood