

# Reserve de Famille DUCOURT



To begin with, the idea was to keep aside the best plot of vines and vinify the grapes separately, with the utmost care that is needed to produce a great wine.

After two years of ageing, the cuvee of the year is bottled and carefully stored in the cellar. We bring it out when we celebrate birthdays or we offer it to one of our elders by dedicating a part of the production to him or her. These bottles bring pleasure to meals, whether with family, friends or business associates.

Apart from the growing interest in this wine, we have begun to sell it to clients who come to visit the chateau, to our friends, and to select restaurants. Over time, a loyal group of customers has been formed thanks to this wine and, as is only natural, we produce a little more each year that goes by.

## THE WINE

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Harvest: Selection of the best plot of the year, 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.

Ageing: Malolactic fermentation and ageing in oak barrels for 12 months (50% new, 50% once-used). Bottling then ageing in our cellars for at least 18 more months

## TASTING NOTES

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Colour: Deep red with dark tints

Nose: An intense mixture of dark fruit, oaky vanilla and spices

Mouth: A robust, crisp attack. Predominant flavours of ripe fruit and peppery notes, with powerful but well integrated tannins. A fine structure with elegance and a long aromatic finish

Food pairings: Red meat, grilled or in a sauce, game, lightly-spiced dishes, cheeses, chocolate desserts