

Le Rouge de **Monsieur Henri**

VIN DE FRANCE



Henri Ducourt passed down to us his entrepreneurial passion. He taught us to draw the best from each of our terroirs by combining traditional knowledge with modern techniques: a work philosophy that we strive to perpetuate in order to produce pleasurable wines that are both authentic and affordable. When he took his retirement, Henri settled down at Haurets, his final 'coup de coeur'. He restored the ancient chartreuse and patiently planted numerous trees and rose bushes around the chateau building. He turned it into a welcoming home where we enjoy gathering together. For his 85th birthday, we wanted to pay him tribute by dedicating these unusual wines to him. We took inspiration for the packaging from the bright colours of certain roses that he grows in his garden.

VINEYARD

Region : Bordeaux, France

Soil type : Clay-limestone

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 24-48 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 of 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 stainless steel vats

Annual production : 100 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dark red with purple tints

Nose : Pleasant aromas of ripe fruit, spices and toasted notes

Mouth : An intense attack and robust, generous body with light, soft tannins and a silky finish

Food pairings : Charcuterie, tapas, red meat, cheeses

A wine to be shared !

www.ducourt.com