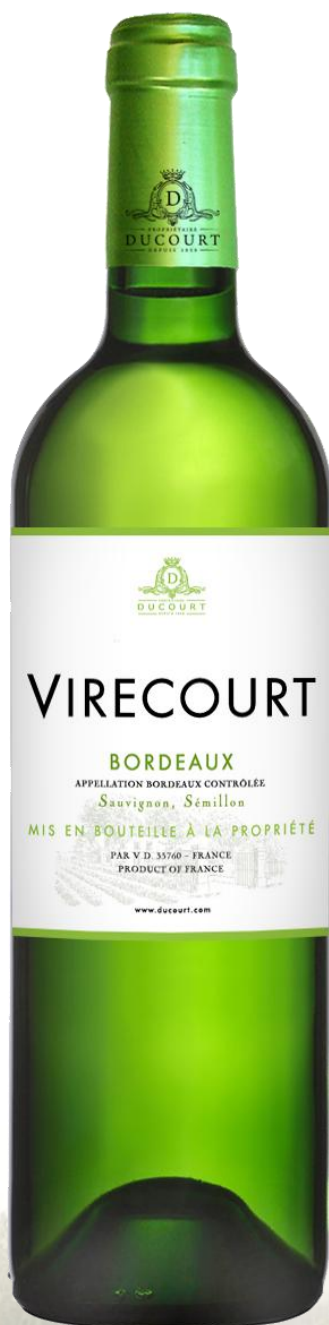




# VIRECOURT

BORDEAUX BLANC



Situated in the commune of Romagne, Château de Virecourt was the first property to enamour Bernard Ducourt, who bought it with the help of his father Henri in 1971. The vineyard landscape is relatively hilly, with the Dordogne and Garonne rivers having carved out many valleys in the area. The property has a loamy-clay terroir and good exposure to the sun, allowing for good ripening.

## VINEYARD

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

**Surface area :** 5 hectares

**Soil type :** Loamy-clay

**Grape varieties:** Sauvignon, Semillon

**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

**Annual production :** 36 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Bright, pale yellow

**Nose :** White flowers, boxwood and citrus

**Mouth :** A firm attack, followed by roundness, richness and fine aromatic intensity

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