

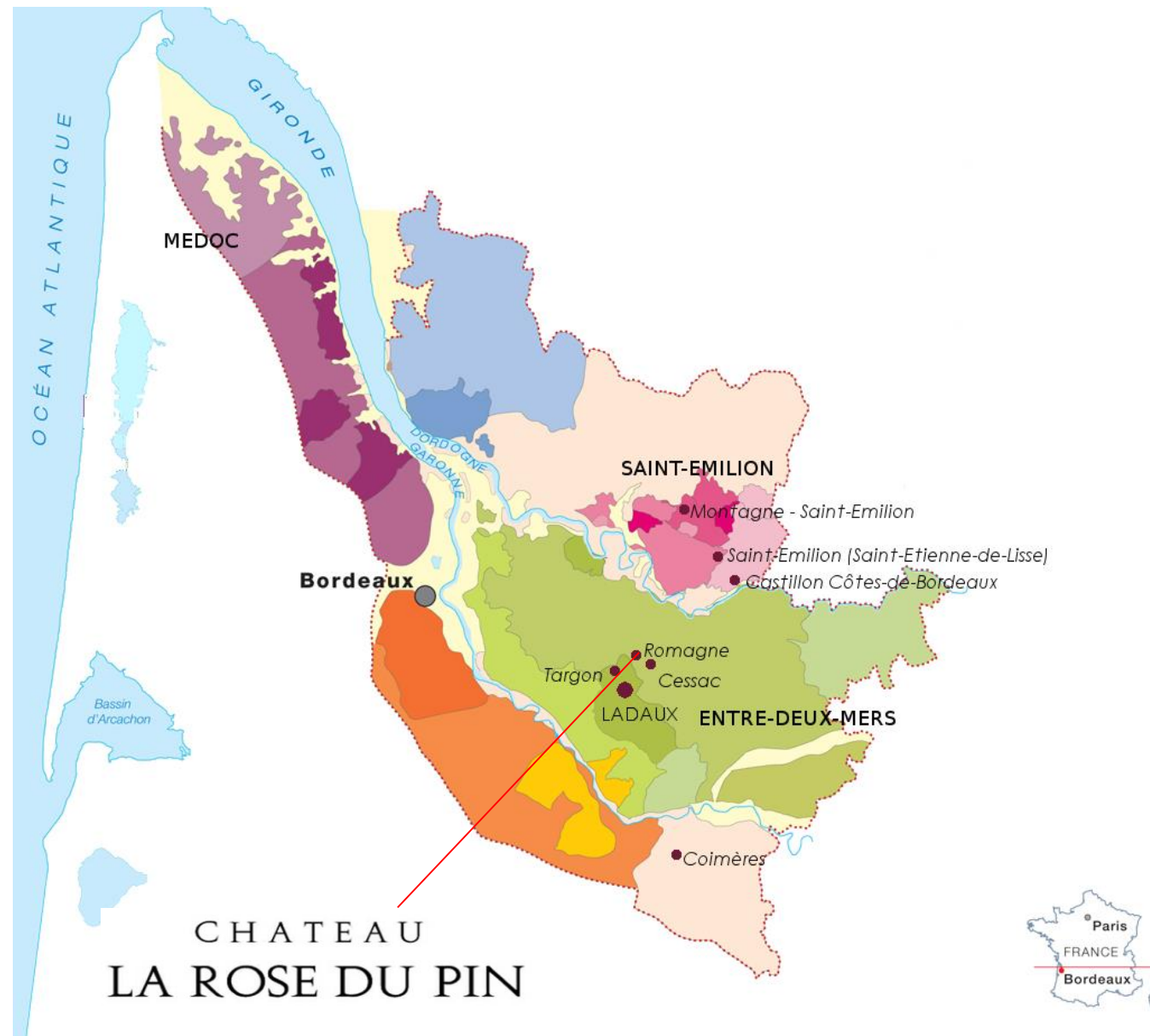
CHATEAU LA ROSE DU PIN

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 the localities “A La Rose” and “Le Pin de Cornet”, which has now become Château La Rose du Pin.



CHATEAU LA ROSE DU PIN

Location



Château La Rose du Pin is located south-east of Bordeaux in the Entre-Deux-Mers appellation, on an outstanding loamy-clay coteau, which is naturally drained by a dense karstic network.

This network activity, testified by the number of dolines ("cahuges" in French local dialect), is favorable to the vines deep-rootedness, and allows the vineyard to give rise to great quality wines.

Surface : 55 hectares led according to the Sustainable Agriculture framework.

- red(49 ha) Merlot and Cabernet Sauvignon
- white (6 ha) Sauvignon Blanc and Sémillon



CHATEAU LA ROSE DU PIN

History

Henri Ducourt started to create the estate of Château La Rose du Pin in the village of Romagne in 1965, and bought, one by one, several pieces of vineyard to the neighbors.

The village's historical monuments, such as Saint-Vivien Church, built during the 13th century, witness a long and rich history. The name "Romagne" also suggests a Roman occupation of the territory during the Late-Roman Empire.

Vines have been grown for thousands of years and it is mostly impossible to say exactly when the first wines were produced.

Little by little, our family has increased the size of Château La Rose du Pin up to 51 hectares.



CHATEAU LA ROSE DU PIN

The wines

AOC BORDEAUX SUPÉRIEUR RED

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. Ageing in oak for 12 months. Bottling then ageing in our cellars for at least 12 more months.

Average annual production : 72 000 bottles

Œnologist : Jérémy Ducourt

TASTING NOTES

Colour : Dark red with purplish tints

Nose : Intense and to-the-point, a harmonious blend of blueberry and smoky, toasted wood, and a hint of menthol.

Mouth : A round attack, great vibrancy with tannic structure. Nicely full-bodied, concentrated, with ripe fruit and roasted coffee aromas. A long elegant finish.

Food pairings : Sauce-based dishes, charcuterie, red meat, white meat, cheeses



CHATEAU LA ROSE DU PIN

The wines

AOC ENTRE-DEUX-MERS

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 : 36 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with greenish tints

Nose : Note of boxwood and lime

Mouth : A lively attack, balanced with a nice roundness. A long aromatic finish

Food pairings: Aperitif, fish, seafood



CHATEAU LA ROSE DU PIN

The wines

AOC BORDEAUX RED

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

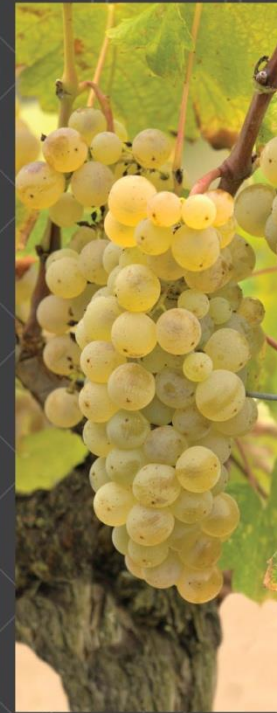
Colour : Bright crimson

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 pairings : Charcuterie, tapas, red meat, white meat, cheeses





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION
SAINT-EMILION

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