

CHÂTEAU LA ROSE SAINT-GERMAIN

Château La Rose Saint-Germain offers a unique panoramic view for visitors wishing to discover the rural countryside of Entre-Deux-Mers with its vines, woods and gentle slopes. Here and there are dotted ancient stone buildings, each with its own rich local heritage and history. The name of this property comes directly from its geographical location, between a land known as “A La Rose” and the ruins of the church of Saint-Germain de Campet, dating back to the 11th Century.



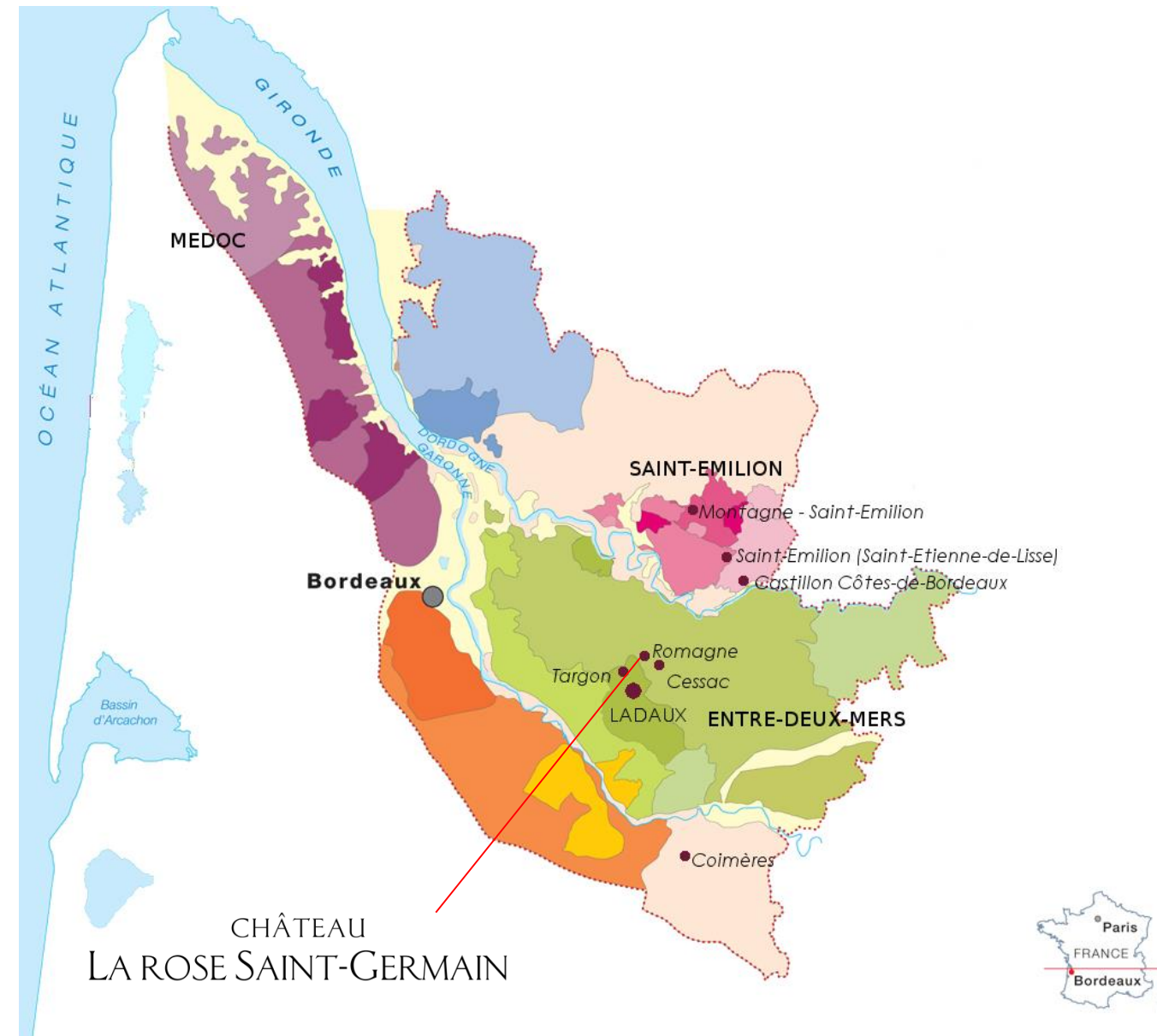
CHÂTEAU LA ROSE SAINT-GERMAIN

Location

Located in Romagne, in the heart of Entre-Deux-Mers, the vines of Château La Rose Saint-Germain benefits from an optimal sunshine due to gentle slopes. The loamy-clay soils favours the natural drainage of the water excess.

Surface : 46 ha led according to the Sustainable Agriculture framework

- Red (28 ha) Merlot, Cabernet Sauvignon.
- White (18 ha) Sauvignon.



CHÂTEAU LA ROSE SAINT-GERMAIN

History

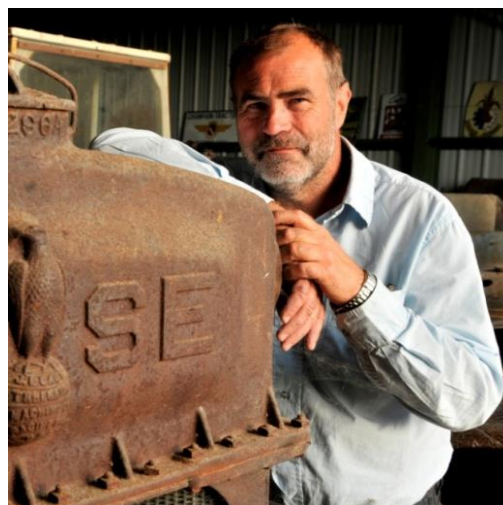
This is a small hamlet, called "A La Rose", and the XIth century Church of Saint-Germain-de-Campet's vestiges, which are just near the property, that have given the name "La Rose Saint-Germain"

In 1971, Simone Ducourt, spouse of Henri Ducourt, inherits from this familial property, passed on from generation to generation. She takes over her father, who was farming it since 1939.

In the 80's, the property is entirely restored under the direction of Philippe Ducourt. Since then, it is managed with the utmost care to assure consistent quality of the wines vintage-after-vintage.



Vestiges of the Church of
Saint-Germain-de-Campet



CHÂTEAU LA ROSE SAINT-GERMAIN

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 : 198 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

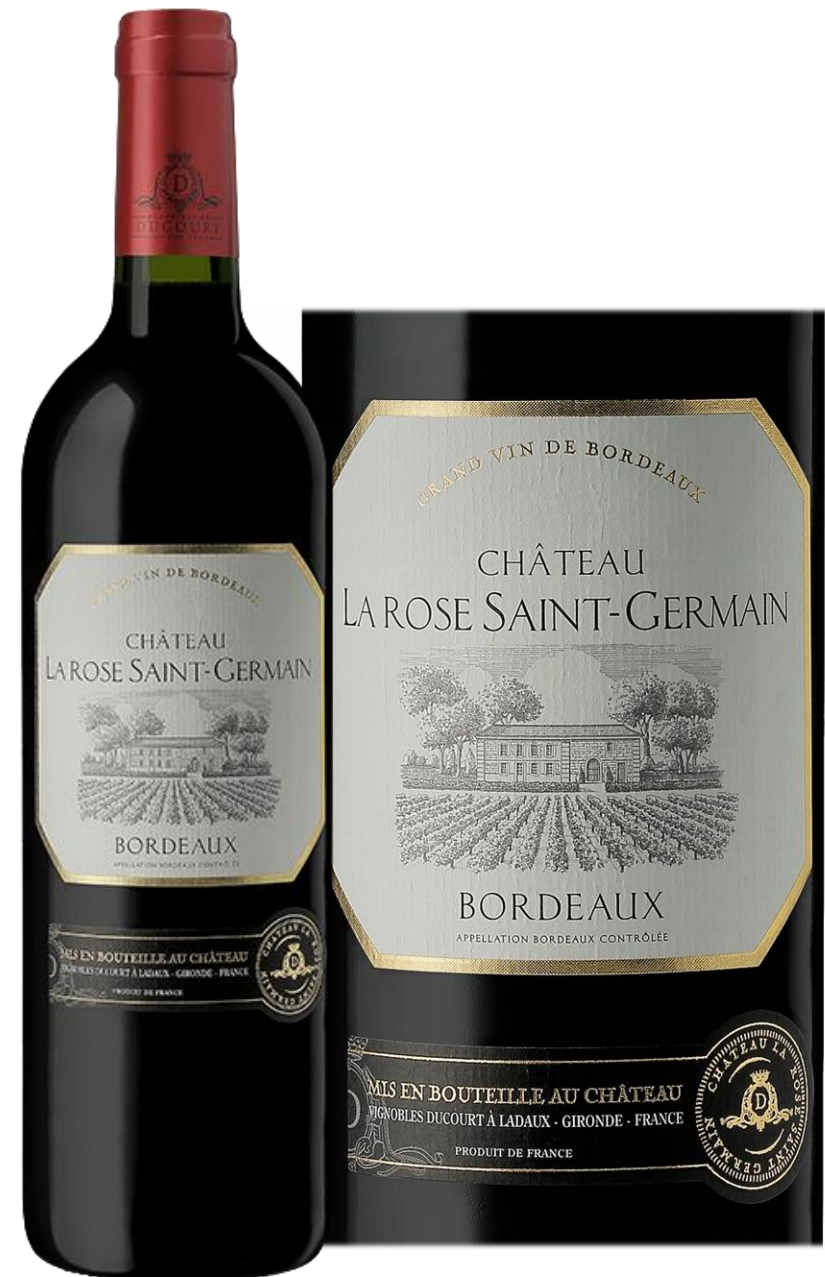
Colour : Dark ruby

Nose : Ripe fruit and spices, with toasted notes

Mouth : Elegant tannic structure, full-bodied and balanced. A long, fruit-driven finish

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

Exclusive distribution by Les Vins de Crus



CHÂTEAU LA ROSE SAINT-GERMAIN

The wines

AOC BORDEAUX WHITE

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 : 110 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with green tints

Nose : Intense citrus and white flower aromas

Mouth : Lively, fruity and well balanced with floral notes. A very good finish.

Food pairings : Aperitif, fish, seafood.

Exclusive distribution by Les Vins de Crus.



LA ROSE SAINT-GERMAIN

The wines

AOC BORDEAUX ROSÉ

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 : 29 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright pink cherry hue

Nose : Delicate red-berry and floral aromas

Mouth : A firm attack, silky with a touch of forest fruit. Soft, harmonious finish

Food pairings : Aperitif, charcuterie, fish, pizza, poultry

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BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR
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