

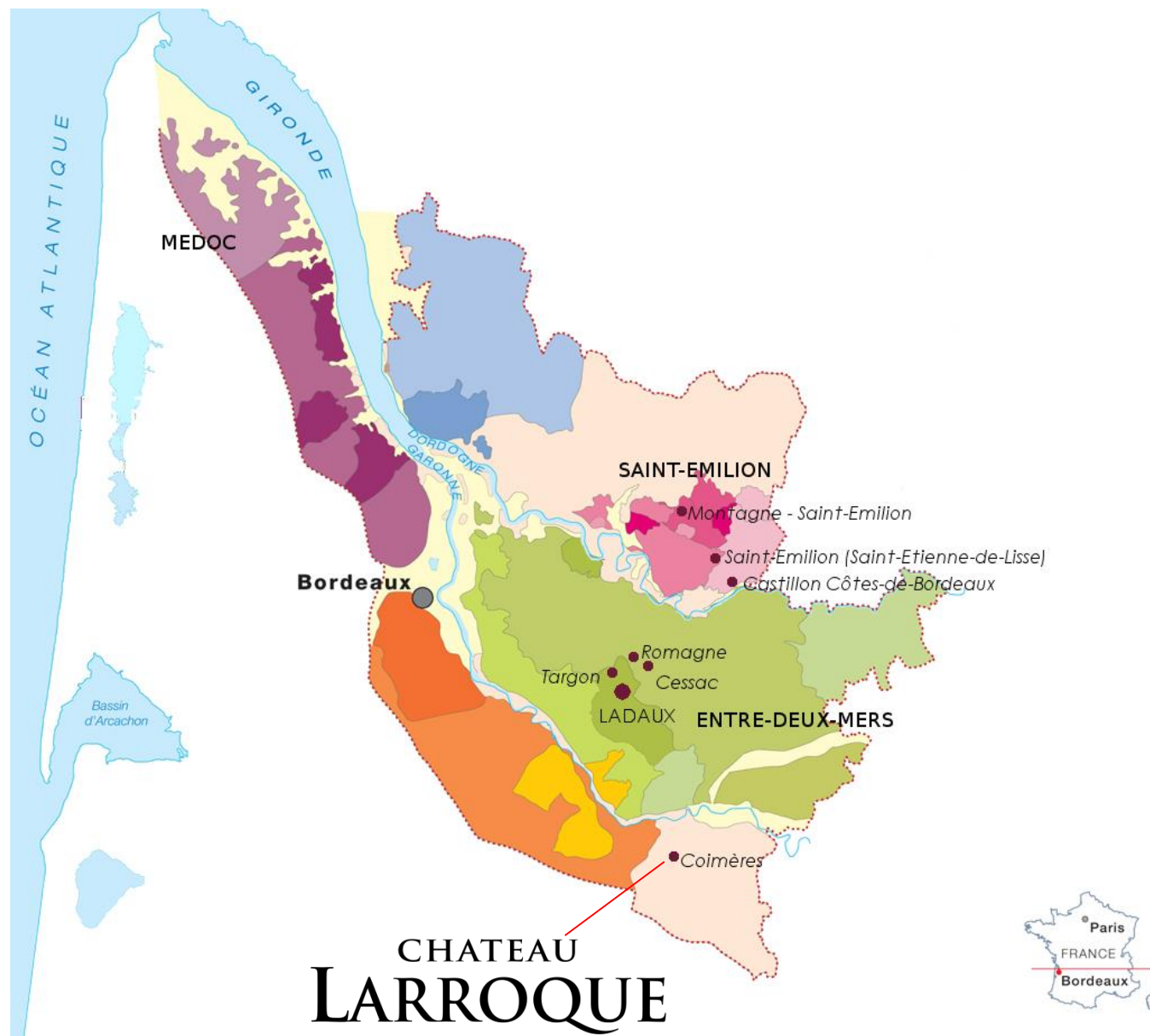
CHATEAU LARROQUE

Marie Christine, the daughter of Henri Ducourt, purchased this prestigious left-bank property in 1979, which lies on the border of the Graves appellation. The 60-hectare vineyard was rapidly replanted and the château building, which dates from 1348, was restored. Our family now produces three different-coloured wines there : red, white and rosé.



CHATEAU LARROQUE

Location



Located on a hillside at the entrance of the village of Coimères, Château Larroque benefits from an exceptional loamy-clay terroir in the Bordeaux Appellation.

Surface : 57 hectares led according to the Sustainable Agriculture framework

- red (50 ha) Merlot, Cabernet Sauvignon and Cabernet Franc
- white (7 ha) Sauvignon Blanc



CHATEAU LARROQUE

History

1348 : Château Larroque is built by a knight at the service of Edward III King of England. The building takes the knight's name, "de La Roque", which later becomes "Larroque".

1600 : The property is restored by the architects of Château de Cadillac (which is now classified as National Heritage site).

1791 : The Château is partially destroyed during the French Revolution and restored.

1860 : 400 hectares of forest, cereals crops and vineyards surround the main building of the property. It was qualified as *premier cru* (first growth) by Editions Le Féret in Bordeaux et ses vins.

1875 : Death of the Château's last heir. The estate is sold to Henry Badiou, journalist in Bordeaux, and passes hands among several owners.

1979 : Purchase and restoration of the property by our Family.



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 and stainless steel vats.

Average annual production : 80 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dark garnet hue

Nose : Red fruits, almond and hazelnut, with a faint vanilla aroma

Mouth : The silky, velvety attack reveals a pleasant, concentrated and well-structured wine, wine a combination of fruits pastes' flavours, liquorice and toasted notes, and an elegant finish

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



AOC BORDEAUX SUPERIEUR 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 and stainless steel vats. Ageing in oak for 12 months. Bottling and ageing in our cellars for at least 12 more months.

Average annual production : 300 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dark garnet hue

Nose : Red fruits, almond and hazelnut, with a faint vanilla aroma

Mouth : The silky, velvety attack reveals a pleasant, concentrated and well-structured wine, with a combination of fruits pastes' flavours, liquorice and toasted notes, and an elegant finish.

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



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 : 50 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with green tints

Nose : Complex aromas of white flowers, exotic fruits, citrus and boxwood, with a touch of minerality.

Mouth : Aromatic, with a nice richness and freshness. Predominant flavours of tart, crisp fruit

Food pairings : Aperitif, fish, seafood



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 : 30 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dazzling pale pink

Nose : Aromas of redcurrants, with floral notes

Mouth : Pleasant and fruity, with roundness and richness

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





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