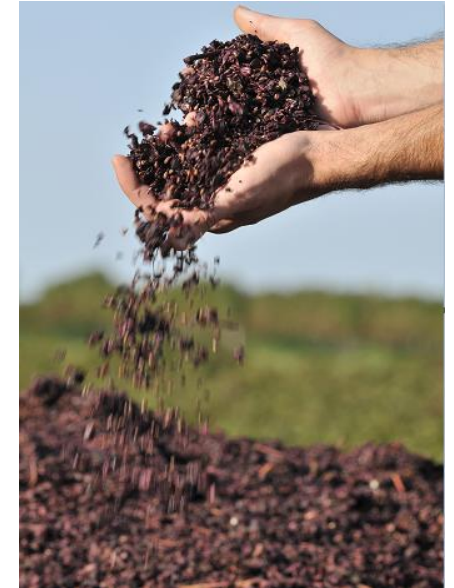


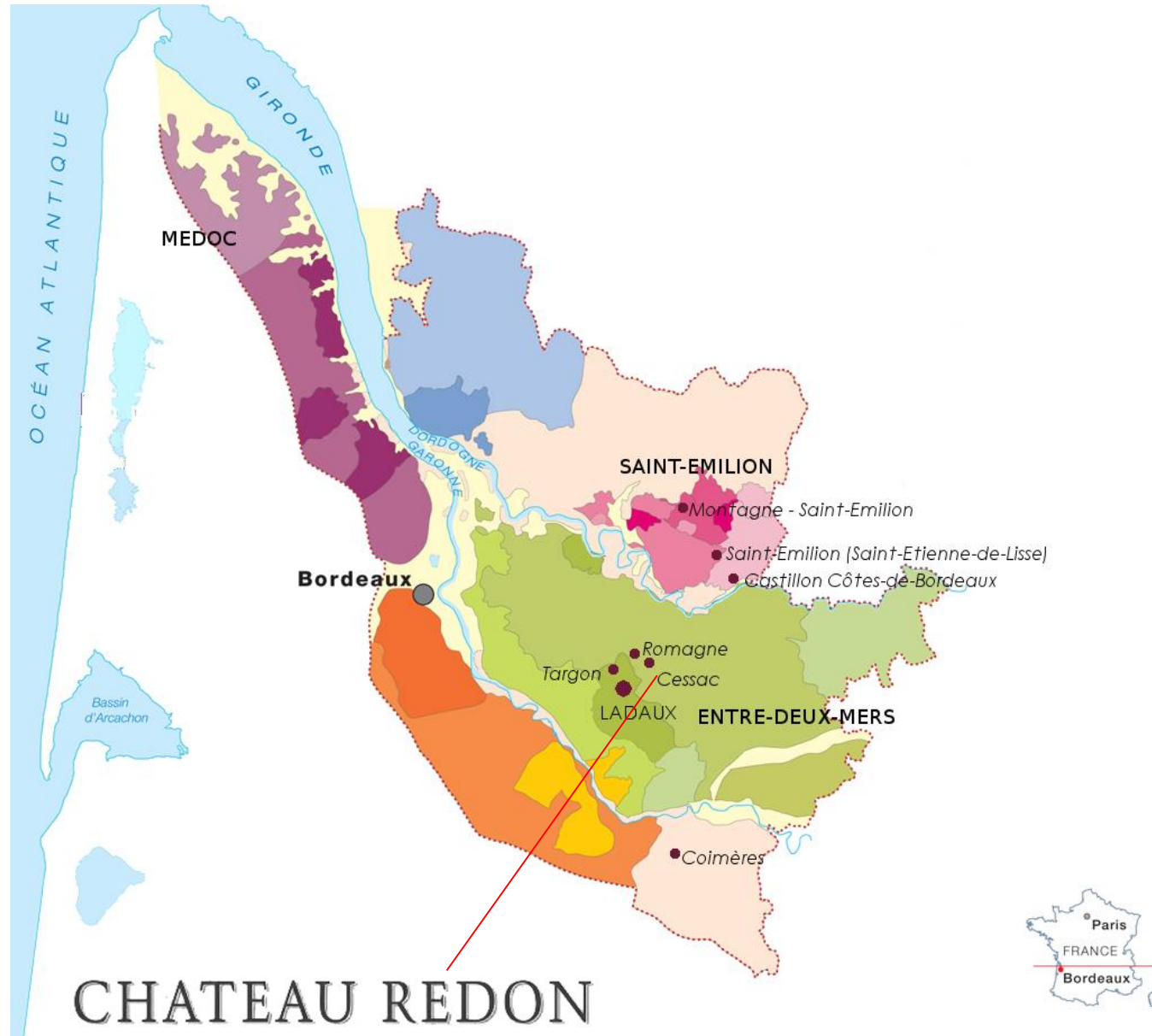
# CHATEAU REDON

En 1967, Henri Ducourt bought several hectares of vines in the commune of Cessac. This estate is split across several hamlets, one of which, Redon, derives its name from the soft, curved shape of the land. 'Redon' means 'round' in the language of Occitan. The vineyard is planted only with red varietals on a clay-limestone terroir that is well-suited to making fine, full-flavoured wines.



# CHATEAU REDON

## Location



The property is located in the village of Cessac, in the heart of the Entre-Deux-Mers, south-east of Bordeaux. Situated on the right bank of the Garonne river, its loamy-clay soils allow a natural drainage of the grounds. Château Redon's vines are solely red.

Surface area : 19 ha (Merlot and Cabernet Sauvignon) led according to the Sustainable Agriculture framework.





# CHATEAU REDON

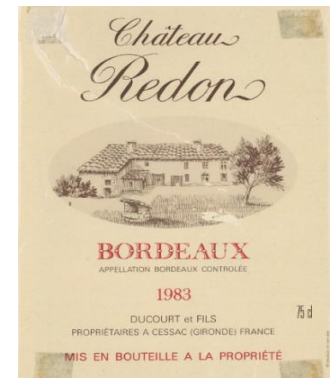
## History

With a population inferior to 200 inhabitants, the little town still enjoys a rich and ancient heritage. The Merovingian necropolis and many ancient monuments such as the Saint-Barthelemy Church (12-13th century), the Laubesc Castle( 14th century) or the Haute-Roque and Palanque windmill, are evidence that people have settled in the town area centuries ago.

Generations after generations, people have worked on the Cessac lands and contributed to bless this community with an extensive agricultural know-how.



Château de Laubesc



# CHATEAU REDON

The wine

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** : 139 000 bottles

**Oenologist** : Jérémy Ducourt

## TASTING NOTES

---

**Colour** : Deep ruby red

**Nose** : Aromas of ripe fruits, with a touch of violet, mixed with some spicier notes

**Mouth** : A gentle, fruit-driven attack and long aromatic finish

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







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

[www.ducourt.com](http://www.ducourt.com)