

CHÂTEAU DES COMBES

BORDEAUX ROUGE



Château des Combes was bought in 1858 by one of our ancestor, Pierre Ducourt. Situated in the commune of Ladaux, a stone's throw from our winery, this property has great historic significance for our family. In the vineyard, we produce a very classic Bordeaux red, obtained through careful blending of different grapes that are aged in both barrels and stainless steel vats.

VINEYARD

Region: Bordeaux, Entre-Deux-Mers, France

Surface area: 9,6 hectares

Soil type: Clay

Grape varieties: Merlot, Cabernet Sauvignon

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: 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: 70 000 bottles

Oenologist: Jérémy Ducourt

TASTING NOTES

Colour: Dark garnet

Nose: Pleasant red-fruit, vanilla and spice aromas

Mouth: Supple and fruity with structure and soft tannins. Nice length Food pairings: Delicatessen, tapas, red meat, white meat, cheeses