



# CHATEAU LA ROSE DU PIN

BORDEAUX SUPÉRIEUR ROUGE



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

## VINEYARD

**Region :** Bordeaux, Entre-Deux-Mers, France

**Surface area :** 49 hectares

**Soil type :** Loamy-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. Ageing in oak for 12 months. Bottling then ageing in our cellars for at least 12 more months.

**Average annual production :** 72 000 bottles

**Oenologist :** 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