PROPRIÉTAIRE
DUCOURT
DEPUIS 1858

CHATEAU LARROQUE

BORDEAUX BLANC

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.

VINEYARD

Region : Bordeaux, Left Bank, France
Surface area : 6,8 hectares
Soil type : Loamy-clay
Grape varieties : Sauvignon Blanc
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 : 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