



CHATEAU LARROQUE

BORDEAUX ROSÉ

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, 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 : 4 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

Macération : 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 : 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

