



VIRECOURT

BORDEAUX BLANC



Situated in the commune of Romagne, Château de Virecourt was the first property to ennobel Bernard Ducourt, who bought it with the help of his father Henri in 1971. The vineyard landscape is relatively hilly, with the Dordogne and Garonne rivers having carved out many valleys in the area. The property has a loamy-clay terroir and good exposure to the sun, allowing for good ripening.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 5 hectares

Soil type : Loamy-clay

Grape varieties: Sauvignon, Semillon

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

Annual production : 36 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright, pale yellow

Nose : White flowers, boxwood and citrus

Mouth : A firm attack, followed by roundness, richness and fine aromatic intensity

Food pairings : Aperitif, fish, seafood