



VIRECOURT

BORDEAUX ROUGE



Situated in the commune of Romagne, Château de Virecourt was the first property to enamour 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 : 15 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 : 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 stainless steel vats

Annual production : 110 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright ruby-red

Nose : Pleasant aromas of red fruits and hints of vanilla

Mouth : Robust, round and supple. Nicely balanced

Food pairings : Charcuterie, tapas, red meat, white meat, cheeses