

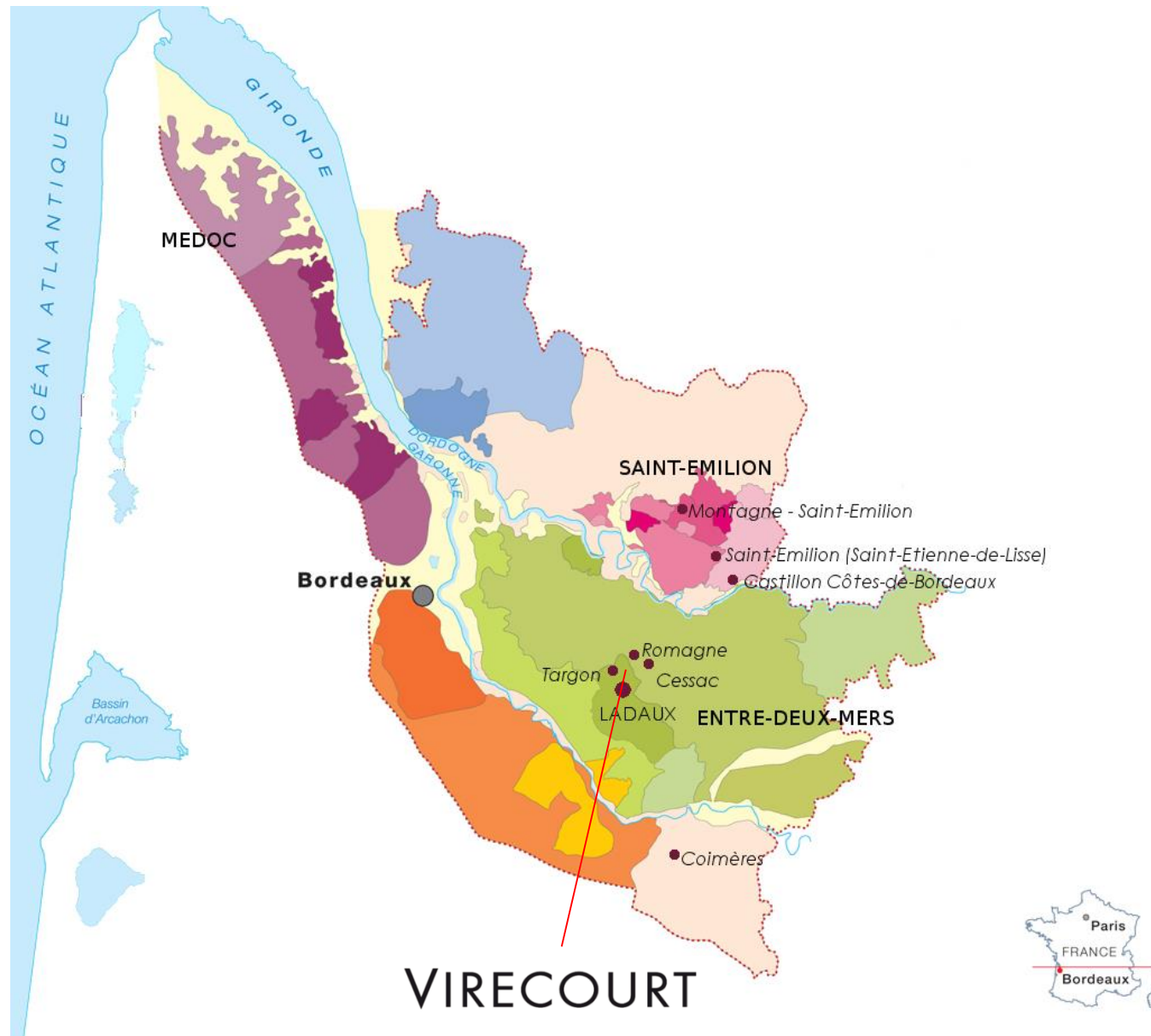
# VIRECOURT

Located in the commune of Romagne, Virecourt was the “coup de Cœur” of Bernard Ducourt, who bought the property with the help of his father Henri in 1971. The landscape is made of gentle slopes thanks to the Dordogne and Garonne rivers that have carved the land through centuries.



# VIRECOURT

## Location



The property of Virecourt is located south-east of Bordeaux in the Entre-Deux-Mers region, on an outstanding loamy-clay plateau, which is naturally drained by a dense karstic network. This network activity, testified by the number of dolines ("cahuges" in French local dialect), is favorable to the vines deep-rootedness, and allows the vineyard to give rise to great quality wines.

Surface : 50 hectares sustainably farmed.

- Red (45 ha) Merlot and Cabernet Sauvignon
- White (5ha) Sauvignon and Semillon.





Freshly graduated, Bernard Ducourt decides to follow the entrepreneurial spirit of his father. He bought a few plots of vines surrounded by a chestnut wood at a place called "Virecourt" to harvest its first grapes.

Neighboring plots belonging to other family members, upon successions they also became part of the property.

Over the years, the property increased its size, but the wood remained. Family and friends go there for chestnuts and mushrooms hunting, delighting everyone over autumnal meals.



### AOC BORDEAUX RED

#### 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 stainless steel vats

**Annual production** : 110 000 bottles

**Enologist** : 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** : Delicatessen, tapas, red meat, white meat, cheeses



### AOC BORDEAUX WHITE

#### 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

**œnologist** : 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







BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR  
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION  
SAINT-EMILION

[www.ducourt.com](http://www.ducourt.com)