



CHATEAU REDON

BORDEAUX ROUGE



In 1967, Henri Ducourt bought several hectares of vines in the commune of Cessac. This estate is split across several hamlets, one of which, Redon, derives its name from the soft, curved shape of the land. 'Redon' means 'round' in the language of Occitan. The vineyard is planted only with red varieties on a clay-limestone terroir that is well-suited to making fine, full-flavoured wines.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 19 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

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 oak barrels and stainless steel vats

Average annual production : 139 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Deep ruby red

Nose : Aromas of ripe fruits, with a touch of violet, mixed with some spicier notes

Mouth : A gentle, fruit-driven attack and long aromatic finish

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