

# Réserve de Famille DUCOURT



The original idea was to keep aside the best plot of vines from the greatest vintages and vinify those grapes separately, with the utmost care that is needed to produce a great wine.

After several months of ageing, the cuvee of the year is bottled and carefully stored in our cellar. It served to dedicate a part of the production to new child or elders in the family as well as to celebrate birthdays. These bottles were also regularly enjoyed during meals, whether with family, friends or business associates.

Because of growing interest in this wine, we have started to distribute it to clients visiting our estate, friends and a handful of restaurants. Over time, a group of loyal customers has been formed which helped us to bottle a little more Réserve de Famille each year that goes by.

## THE WINE

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**Harvest:** Selection of the best plot of the year, harvesting in the cool, early morning

**Maceration:** Skin-contact maceration for several hours

**Fermentation:** Beginning of the alcoholic fermentation at low temperature (12°C) then racking in oak barrel to continue and finish the fermentation at around 20°C.

**Ageing:** Ageing on fine lees in French oak barrels for 6 months and bottling

**Winemaker:** Jeremy Ducourt

## TASTING NOTES

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**Colour:** Pale yellow with golden hints

**Nose:** Delicate toasted and vanilla notes followed by citrus zest, scent of acacia flowers and white peach

**Mouth:** Round attack with predominant flavors of white fruits and touch of honey. The mouth is ripe, elegant, with a fine structure and a touch of acidity in final that brings back freshness. Long aromatic persistence

**Food pairings:** To be served slightly chilled (12°C-14°C). As an aperitif or with fish, white meat, lightly-spiced dishes and cheeses