



CHATEAU LARROQUE

BORDEAUX BLANC



Marie-Christine, the daughter of Henri Ducourt, purchased this prestigious left-bank property in 1979, which lies on the border of the Graves appellation. The 60-hectare vineyard was rapidly replanted and the château building, which dates from 1348, was restored. Our family now produces three different-coloured wines there: red, white and rosé.

VINEYARD

Region : Bordeaux, Left Bank, France

Surface area : 6,8 hectares

Soil type : Loamy-clay

Grape varieties : Sauvignon Blanc

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

Average annual production : 50 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with green tints

Nose : Complex aromas of white flowers, exotic fruits, citrus and boxwood, with a touch of minerality

Mouth : Aromatic, with a nice richness and freshness. Predominant flavours of tart, crisp fruit

Food pairings : Aperitif, fish, seafood

