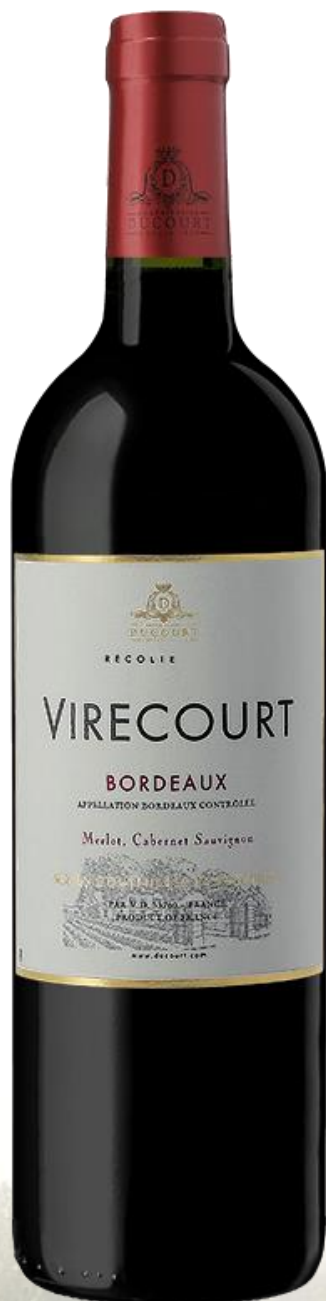




# VIRECOURT

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

**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

**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