



CHATEAU LA ROSE DU PIN

ENTRE-DEUX-MERS



As passionate botanist, Henri Ducourt knew how to scout out the finest terroir in Entre-Deux-Mers. In 1965, he therefore began to buy plots of vines near to the village of Romagne on a remarkable clay-limestone plateau. Over the years he built up a great estate between “A La Rose” and “le Pin de Cornet”, which has now become Château La Rose du Pin.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 6 hectares

Soil type : Loamy-clay

Grape varieties : Sauvignon Blanc, Semillon

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 : 36 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with greenish tints

Nose : Note of boxwood and lime

Mouth : A lively attack, balanced with a nice roundness. A long aromatic finish

Food pairings : Aperitif, fish, seafood