



CHATEAU LA ROSE DU PIN

BORDEAUX ROUGE

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 : 49 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

Macération : 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 : 280 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright crimson

Nose : Intense aromas of cherry and other red fruits, chocolate, and a slight toasted touch

Mouth : A gentle, supple attack with volume and body on the mid-palate. A nice balance of fruit with toasted almond and vanilla on the finish. A fine, harmonious wine

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

