



VIRECOURT

BORDEAUX ROSE



Situated in the commune of Romagne, 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 exposer to the sun, allowing for good ripening.

VINEYARD

Region : Bordeaux, Left bank, France

Surface area : 5 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 : 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 : On lees in thermo-regulated stainless steel vats

Average annual production : 36 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Dazzling pale pink

Nose : Aromas of redcurrants, with floral notes

Mouth : Pleasant and fruity, with roundness and richness

Food pairings : Aperitif, charcuterie, fish, pizza, poultry