

CHÂTEAU DES COMBES

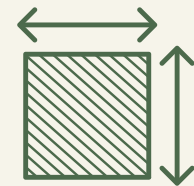


THE VINEYARD

Château des Combes, acquired in 1858 by Pierre Ducourt, one of our ancestors, is located in the Ladaux district, just a stone's throw from our winery. The estate represents the historic birthplace of our family. Here we produce a very classic red Bordeaux, a blend of different plots aged in tank.



AOC Bordeaux



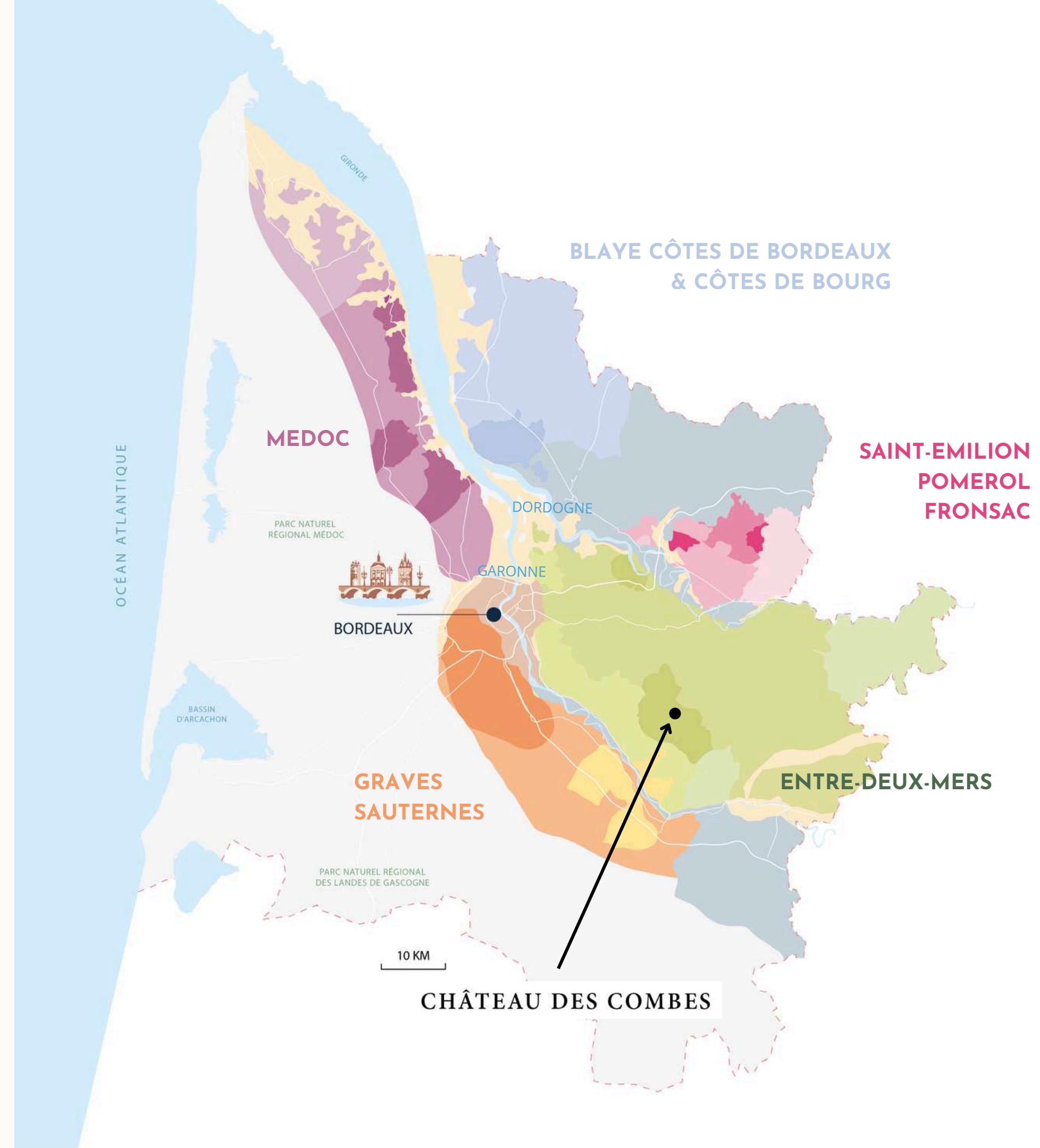
9.60 ha



Clay



4,500 pieds / ha



LOCALISATION



HISTORY

Château Des Combes is the historic birthplace of the Ducourt Family. Located in the hamlet of Le Hourc — meaning “oven” in Gascon — it was, during the Middle Ages, the village gathering place where bread was baked. The flour used by the villagers came from the Haurets mill, located just down the road.

In 1858, Pierre Ducourt settled in this hamlet to manage the vineyard and surrounding farmland he had just acquired. It would take several generations before the family fully specialised in viticulture.

In the 1920s, Louis Ducourt became the family's first winegrower, focusing exclusively on cultivating 9 hectares of vines.

In 1948, Henri Ducourt, the youngest son, inherited part of his father's estate and settled at Château des Combes with his wife, Simone.



CHÂTEAU DES COMBES

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged stainless steel tanks.

Average annual production: 70,000 bottles



TASTING

2022 VINTAGE

90 POINTS - WINE ENTHUSIAST

"With its fine crushed black-fruit aroma and rich tannins, the wine is full of potential. It has ripe berry flavors and a solid structure."

2019 VINTAGE

2 ÉTOILES GUIDE HACHETTE DES VINS

"This cuvée displays a deep garnet colour and releases intense aromas of black fruits and vanilla. Generous and immediately appealing on the attack, the palate shows volume, power, and impressive length, structured by ripe, silky tannins."



COLOUR

Deep garnet

NOSE

Attractive aromas of black fruits with subtle spicy notes

MOUTH

Supple and fruity, with good structure, soft tannins, and a long finish

WINE & FOOD PAIRINGS

Cured meats, tapas, red meats, white meats, cheeses

Contact

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